

The Pantry Shelf

75th Anniversary Edition



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ZEBULON UNITED METHODIST CHURCH



Methodist Episcopal Church, Zebulon, N.C., 1908

The
Pantry
Shelf

**75th Anniversary Edition
1907-1982
Zebulon United Methodist Church**

CREDITS

The United Methodist Women of the Zebulon United Methodist Church acknowledge the many hours of labor which have been given so that this 75th anniversary edition of *The Pantry Shelf* might be published. Grateful appreciation is extended to:

- Sandra Ward for setting type;
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- the hardworking officers of the UMW for providing invaluable advice and assistance in securing recipes;
- the members and friends of the UMW for sharing their favorite recipes with us.

OFFICERS

Zebulon United Methodist Women 1981-82

President	Grace Belcher
Vice President	Emma Bocock
Secretary	Mary Lib Privette
Treasurer	Becky Spivey

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HISTORY OF THE METHODIST WOMEN

The influence of women on the Zebulon United Methodist Church has been felt since its organization in 1907. The original 100 by 200 foot lot at the corner of Gannon Avenue and Church Street was donated to the chartering group by Mrs. Martha L. Horton, widow of John Wesley Horton. Although the Horton family had been Baptist by tradition, her son, Thomas J. Horton was the first member of the new congregation, and had become a member of the Methodist fellowship because of his Methodist wife.

The Reverend Armour David Wilcox was the organizing minister of the new church in the new town of Zebulon (which was also chartered in 1907) while serving his first ministerial appointment in the North Carolina Conference. His wife is remembered as a very intelligent and talented lady, albeit also very high spirited. She wrote to a local student during the 1960's ... "When my husband was out on the Circuit I used to hold prayer meetings, open up the church, build the fire and sweep and dust the church for we had no janitor. I also sang in the choir and played the old reed organ when necessary. I organized our first missionary society there at Zebulon."

This original organization of the women is remembered by Mrs. Etha Coltrane as the "Ladies Aide Society" which was conducted in much the same way as a present day circle. The members were responsible for furnishing the first parsonage, redecorating the original frame church sanctuary, and raising funds to help pay for additional Sunday School rooms, which were built to the rear of the church.

Mrs. George W. Fisher, wife of the pastor who served the Zebulon Church from 1917 through 1921, officially organized the Women's Missionary Society in 1918. This organization was named the Ida Love Fisher Missionary Society in her honor in 1923. Mrs. Fisher was the mother of eight children, one of whom, Alma, married Waylon D. Finch and made her home in Zebulon. "Miss Alma" is still a member of the Zebulon United Methodist Church, although she is presently living with her daughter in Charlotte, N. C.

The women in rural Methodist Churches in the South during the early years were organized in flexible groups that could meet the needs of their respective communities. The Methodist Episcopal Church South had a Woman's Foreign Missionary Society organized in 1879 and the Woman's Home Missionary Society organized in 1886. These two groups were combined in 1911 as the Woman's Missionary Council, which continued until 1940 when the three branches of Methodism were unified and the women's organization was renamed the Woman's Society of Christian Service.

A book has been found depicting Charter Members, which we believe to be the list of members who participated in the chartering ceremony of the Women's Society of Christian Service by individually signing this book in 1940: Mrs. G.S. Barbee, Mrs. Frederick A. Woodcock, Mrs. A.R. House, Mrs. B.F. Boone (whose husband was the minister from 1938-1942), Mrs. Foster D. Finch, Mrs. J.F. Coltrane, Mrs. J.A. Clark, Pattie Clark, Mrs. J.H. Ihrie, Jr., Mrs. Dewey Massey, Mrs. Guy C. Massey, Mrs. R.H. Bridgers, Mrs. G.D. Winstead, Mrs. J.L. Stell, Mrs. A.A. Pippin, Miss Oza Blackley, Mrs. R. Brantly, Mrs. Mollie Batte, Mrs. Chas. E. Flowers, Mary Elizabeth Campen, Mrs. L.W. Alexander, Mrs. J.M. Whitley, Mrs. S.G. Flowers, Mrs. W.D. Finch, Sarah Eaton, Mrs. James Pulley, Mrs. Sarah Eaton, Mrs. Mary Horner, Mrs. Wesley Saunders, Mrs. Lucy Mae Curtis, Mrs. W.C. Campen, Mrs. M.J. Sexton, Mrs. Percy White, Mrs. C.O. Armstrong, Ena Dell Anderson, Mrs. J.E. Carter, Jocelyn House, Mrs. Frederick L. Page, Jr., Mrs. Leon Thompson, Mrs. Clويد Wade, Mrs. C.F. Allen, Mrs. J.D. Finch, Mrs. R.D. Massey, and Mrs. F.H. McGuire.

The first edition of *The Pantry Shelf* was printed in 1940-41 and was "Lovingly Dedicated to Our Mothers Who First Taught Us to Cook." The committee who worked on that book are listed as: Mrs. Ben F. Boone, Mrs. Waylon D. Finch, and Mrs. Fred L. Page. Many of the recipes from that issue are included in this current edition. The second edition was published in 1966, edited by Scotte Brown, Mrs. Jean Wall, and Mrs. Martha Brown.

When the original white frame structure was replaced during 1948-49 with the present brick edifice, the women were very active and faithful in their fund raising efforts

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to see that the debt was retired and the building dedicated in 1951. Mr. H. Clويد Wade states very emphatically that the women were invaluable in obtaining this structure. Records indicate women raised \$6,693.58 from June 1949 to May 1951 for the building program. Many members remember the women feeding the Rotary and Lions Clubs every week to raise money. Committees were organized to take turns with the cooking and serving. Etha Coltrane remembers that since her turn didn't come too often she was able to use the same menu to feed the Rotarians. She also remembers when the Methodist women from Zebulon operated a hot dog booth at the North Carolina State Fair in Raleigh to raise money for various projects.

Holding bazarrs and luncheons in the fall have been an almost annual project for the women. In the 1960's several members carried examples of the bazaar items to the Peggy Mann Show on W.T.V.D. and to the Bette Elliott Show on W.R.A.L.-T.V. The 1966 bazaar is especially remembered for two reasons: it was the first one held in two or three years and \$1,500 was earned to help make final payment on the new parsonage on Glenn Street.

For many years there was only one Circle for the women of the church. A second Circle was organized in 1951 and named the Mercer-Sexton Circle for its founders Mrs. S.E. Mercer, whose husband was the minister from 1949 until 1954, and Mrs. M.J. Sexton. A third Circle was organized in the late 1950's and named the Pearl J. Massey Circle. These three Circles continued to meet for over a decade until the early to mid 1960's when a reorganization took place.

Circle One voted to meet at three o'clock in the afternoon. Circle Two was organized in 1965 and named the Silver Anniversary Circle because it was the 25th anniversary of the W.S.C.S. and would offer the women an option of meeting at ten o'clock in the morning. In the early 1970's Circle Four was organized by the young women of the church. These four Circles constitute the organization of the United Methodist Women on the 75th anniversary of the church's founding. The four Circles presently have a total membership of sixty-four.

The year 1968 saw the Methodist Church unite with the Evangelical United Bretheran Church and the merger of our Woman's Society of Christian Service with their Women's Society of World Service into the Women's Society of Christian Service and Wesleyan Service Guild. In 1972 General Conference, at the request of local church women, changed these two organizations into the one United Methodist Women.

Some of the women who have served as president of our various women's organizations over the years are: Mrs. G.W. Fisher, Mrs. Guy Saunders, Mrs. A.A. Pippin, Mrs. G.S. Barbee, Mrs. C.E. Flowers, Mrs. Waylon Finch, Mrs. R.E. Kitchings, Mrs. M.J. Sexton, Mrs. G.L. Richardson, Mrs. Albert Pulley, Mrs. Frank Wall, Mrs. Pat O. Farmer, Mrs. U.R. Johnson, Mrs. Wayne Davis, Miss Mary Saunders, Mrs. Douglas Finch, Mrs. Robert Grissom, Mrs. Coy Pate, Mrs. Reginald Pearce, Mrs. G. Christian Jennings, and our current president, Mrs. Jack Belcher.

Some women who have been honored with Life Memberships in the Methodist Women's organizations are: Alma Fisher Finch, Laura D. Sexton, Rebecca L. Jenkins, Marie Flowers, Maybelle Richardson, Etha Coltrane, Atherton Kitchings, Mary House, Carolyn Chamblee, Bertha P. Alford, Urtrice Carter, Alice M. Farmer, Jean F. Wall, Rebecca C. Spivey, Melba P. Andrews, Sarah Eaton, Merle Sue Pulley, Mary Saunders, Marie W. Finch, Myrtle F. Moser, Eva H. Page, Estelle C. Terry, Margaret H. Finch, Ann V. Davis, Rachael Privette, Kaye Grissom, Aldona Pate, Ruth T. Joyner, Betsy B. Green, Eleanor Massey, Mable Ihrle, Lois Clark, Lillie Alford, Minnie Finch, Lalla Pulley, Hattie Pulley, Andrea C. Pearce, Undine Wheless, Emma Bocock, Jane Jennings and in 1981 our minister Rev. Lovell R. Aills.

Other faithful members who are no longer with us but are remembered for their support: Mrs. George O. Pitts, Mrs. Pattie Fuller, Mrs. S.W. Harris, Mrs. R. Vance Brown, Mrs. Seymour Chamblee, Mrs. Cammie Wade, Mrs. Paul V. Brantley, Mrs. Milton Strickland, Mrs. Nita Wade, Mrs. Effie Privette, Mrs. DeElla Flowers, Mrs. Grace Moser and Mrs. Lalla Wilson.

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God bless my little kitchen,
I love its every nook;
And bless me as I do my work,
Wash pots and pans and cook;
And may the meals that I prepare
Be seasoned from above
With Thy great blessings and Thy grace,
But most of all, Thy love!

—*Unknown*

Appetizers
& Condiments

APPETIZERS & CONDIMENTS

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FRUIT CHEESE BALL

(Fern Grantham)

- 1 8-ounce package cream cheese, softened
- 1 4-ounce package Liederkranz cheese, softened
- 3 ounces Gruyere cheese, shredded
- ½ tsp. nutmeg
- 1 cup apples, finely chopped
- 1 cup dried fruits, finely chopped
(raisins, dates, apricots)
- 2 Tbsp. ReaLemon juice
- 1/3 cup walnuts, finely chopped
- 2 Tbsp. parsley, finely chopped
- Melba rounds

Beat cream cheese with Liederkranz. Stir in Gruyere and nutmeg. Toss fruits with ReaLemon. Stir into cheeses. Chill. Shape into ball. Roll in walnuts and parsley. Store in refrigerator. Allow to soften to room temperature before serving with Melba rounds.

ALMOND CHEESE LOG

(Fern Grantham)

- | | |
|--------------------------------|-----------------------------|
| 1 3-ounce package cream cheese | 1 tsp. Worcestershire sauce |
| ½ pound natural Cheddar cheese | 1 tsp. grated onion |
| 1 cup almonds, shelled | Dash cayenne pepper |
| 1 pimento | Paprika |
| 1 Tbsp. lemon juice | Finely chopped almonds |
| 1½ tsp. salt | |

Put first 4 ingredients through fine blade of food chopper. Add lemon juice and next 4 ingredients. Mix well. Shape into 2 rolls each about 7-inches long. Roll one in paprika, the other in almonds. Wrap in waxed paper. Chill. Serve cut in thin slices. Place on crisp crackers.

CHEESE ROLL OR CHEESE BALL

(Mrs. A. S. Hinton, from second edition)

- | | |
|----------------------------|------------------------------|
| ½ lb. sharp Cheddar cheese | 1 Tbsp. Worcestershire sauce |
| ½ lb. mild Cheddar cheese | 1 Tbsp. Tabasco sauce |
| 3 3-oz. pkgs. cream cheese | 1 tsp. powdered garlic |

Grate cheese fine, and cream in rest. Shape into a roll about the diameter of a Ritz cracker, or shape into a ball. Roll in a mixture of paprika and chili powder. (Also may roll in ½ cup chopped pecans.) Chill. Slice and serve on crackers.

CHEESE RINGS

(Carol Weeks)

- | | |
|-------------------------------|---|
| 12 ounces sharp cheese | $\frac{3}{4}$ tsp. red pepper |
| 2 sticks margarine | $1\frac{1}{2}$ tsp. salt |
| 3 cups flour, unsifted | |

Cream all ingredients. Press into rings. Preheat oven to 425° F. Bake on cookie sheet about 12 minutes. Makes 100 cheese rings.

CHEESE SALAD BISCUITS

(Mrs. E. H. Moser, from first edition)

- | | |
|--|---------------------------|
| 1 lb. grated cheese | 1 tsp. salt |
| $\frac{1}{2}$ lb. butter | Red pepper to suit |
| 2 heaping cups plain flour | Salted peanuts |

Mix all ingredients except peanuts. Form into rolls about 1 inch in diameter. Wrap in wax paper and chill in refrigerator at least 12 hours before using. When ready to cook, slice and press $\frac{1}{2}$ peanut into each biscuit. Watch carefully when cooking as the cheese burns easily.

SAUSAGE BALLS

(Carol Weeks)

- 1 pound sharp cheese**
- 1 pound mild sausage**
- 3 cups Bisquick**

Mix all together and form into marble size balls. Bake at 325° F for 15 minutes. Can be frozen and used later.

CHEESE WRAPPED MUSHROOM CROWNS

(Fern Grantham)

- | | |
|--|--|
| 1 can (6 ounce) mushroom crowns | $\frac{1}{2}$ cup Cheddar cheese, grated |
| 4 Tbsp. mushroom broth | $\frac{1}{2}$ tsp. oregano |
| 2 pie crust sticks | |

Drain broth from mushrooms and heat. Blot excess moisture from mushrooms with paper towels. Mix crumbled pie crust sticks, cheese and oregano with fork. Add hot broth. Mix well until dough holds together. Flatten 1 Tbsp. pastry in hand and wrap around mushroom, sealing well. Repeat. Dip fingers in flour if necessary. Place on cookie sheet and refrigerate 30 minutes. Bake in 450° F. oven for 15 minutes. Serve warm. Makes 30 to 40 snacks.

DOUBLE DEVILED EGGS

(Fern Grantham)

6 hard-cooked eggs, shelled and chilled **½ tsp. salt**
2 Tbsp. canned deviled ham **¼ tsp. pepper**
½ tsp. chives, snipped **¼ tsp. lemon rind, grated**
2 Tbsp. mayonnaise

Cut eggs in half lengthwise. Remove yolks. Sieve yolks into a bowl. Stir in remaining ingredients. Blend well. Mound yolk mixture into white halves. Chill.

HAM IT UP

(Fern Grantham)

1 cup crushed pineapple **¼ tsp. lemon juice**
8 thin slices cooked ham **1 cup celery, finely diced**
6 ounces cream cheese

Mix cheese, salt, lemon juice and celery. Spread on ham slices. Heap 1 Tbsp. crushed pineapple across the narrow end of each ham slice. Roll and chill.

PARTY MEAT BALLS

(Judi Corke)

1½ pounds ground meat **¼ tsp. red pepper**
1 can tomato soup **¼ tsp. black pepper**
1 16-ounce can tomato sauce **¼ tsp. garlic powder**
3 Tbsp. granulated sugar **¼ tsp. salt**
¼ tsp. chili powder

Mix all ingredients except meat. Bring mixture to a boil, then put in small meatballs made from ground meat. Cover and simmer for 1½ hours. Makes about 50. (Can also use cut up hot dogs.)

SWEET AND SOUR MEATBALLS

(Ruth T. Joyner)

1 pound lean ground beef **1 pint Heinz chili sauce**
1 pint grape jelly

Shape 1 pound lean ground beef into very small balls, no larger than an inch in diameter. Brown in small amount of oil in skillet. Mix together in saucepan: 1 pint of grape jelly and 1 pint of Heinz chili sauce. Bring to a boil and add meatballs. Cover and simmer 15 minutes. This can be served from a fondue pot or from a crock pot.

CHESTNUT MEATBALLS

(Eloise Potter)

2 cups soft bread crumbs

(2½ slices bread)

½ cup milk

1 Tbsp. soy sauce

½ tsp. garlic salt

¼ tsp. onion powder

½ lb. ground beef

½ lb. bulk pork sausage

**1 5 or 6-oz. can water chestnuts,
drained and finely chopped**

Combine bread crumbs, milk, soy sauce, garlic salt, and onion powder. Add ground beef, pork sausage and water chestnuts; mix well. Form meat mixture into 1-inch balls; place on 15½x10½x1-inch baking pan. Bake in 350° F oven for 18 to 20 minutes or till done. Makes about 5 dozen tiny meatballs. Good dipped in a tomato sauce or hot-and-sweet mustard.

HOT SWEET-N-SOUR FRANKS

(Betsy Green)

1 10-ounce jar currant jelly

1 6-ounce jar prepared mustard

1 or 2 pounds wieners

Heat jelly and mustard slowly until dissolved. Slice wieners into ¾-inch lengths. Add them to the sauce. Cook slowly for 15 minutes. Can be used in fondue pot. Also can be made ahead of time, put in the refrigerator and used the next day.

HERB BUTTER

(Gladys Baker)

2 tsp. parsley, chopped very fine

4 tsp. chives, chopped very fine

4 tsp. thyme, chopped very fine

1 tsp. oregano, chopped very fine

Blend thoroughly with:

Sprinkle of garlic salt

¼ lemon (juice and grated rind)

½ lb. butter or margarine

Measurements are approximate and may be varied to taste. Other herbs may be substituted or added. I like to add 2 tsp. dill and/or 2 tsp. basil when available. If dried herbs are used, about half the amounts given here should be enough. Herb butter should be stored in a covered container in the refrigerator 2 or 3 days for mellowing and blending of flavors. Will keep (refrigerated) for 4 to 6 months. To serve, spread on crisp crackers.

DILL DIP

(Donna Branoff)

- | | |
|--------------------------------------|-------------------------------------|
| 1 cup mayonnaise | 1 tsp. Worcestershire sauce |
| 1 cup sour cream | ½ tsp. Laureys seasoned salt |
| 1 package green onion dip mix | ½ tsp. Accent |
| 1 Tbsp. parsley | 1 heaping Tbsp. dill |

Mix well.

SPICY CURRY DIP

(Sarah Eaton)

- | | |
|-------------------------------------|------------------------------|
| 2 cups mayonnaise | ½ tsp. garlic powder |
| 3 Tbsp. chili sauce | 1 small onion, grated |
| 1 Tbsp. Worcestershire sauce | Dash pepper |
| 3 Tbsp. curry powder | |

Combine all ingredients. Chill 2 or 3 hours. Very good with raw vegetables.

CLAM DIP

(Donna Branoff)

- | | |
|------------------------------|--------------------------------|
| 8 ounces cream cheese | 1 clove garlic, crushed |
| ¼ cup sour cream | 1 small onion, chopped |
| ¼ cup mayonnaise | 7 ounces clam meat |

Mix well.

DEVIL DIP

(Judi Corke)

- 1 cup mayonnaise**
- 1 cup sour cream**
- 1 can Underwood deviled ham**
- 1 packet dry Good Seasons Italian dressing mix**

Blend all ingredients and serve with raw vegetables (broccoli, carrots, mushrooms, green peppers, cauliflower, celery, etc.)

DIP FOR RAW VEGETABLES

(Celia Hales)

- | | |
|-------------------------|-----------------------------------|
| 1 cup mayonnaise | 3 tsp. soy sauce |
| 1 tsp. ginger | 2 Tbsp. milk |
| 1 tsp. vinegar | 2 Tbsp. minced dried onion |

Mix all ingredients together 24 hours ahead of time. Good with raw broccoli, cauliflower, squash, celery, carrots, etc.

SHRIMP DIP

(Rom Moser)

1 8-oz. pkg. cream cheese
¾ cup mayonnaisse or
salad dressing
3 Tbsp. catsup
Juice of 1 lemon

1 lb. peeled, cooked, deveined and
chopped shrlmp
Salt to taste
1 stalk of celery, chopped fine
1 medlum onlon, chopped fine

Combine cream cheese, mayonnaise, catsup and lemon juice; mix until creamy. Stir in remaining ingredients and refrigerate overnight. Yields 4 cups.

WEST INDIES APPLE CHUTNEY

(Crystal Horsley)

1 can (20 oz.) sliced apples
½ cup raisins
¾ cup molasses
½ cup vlnegar

½ tsp. salt
1 tsp. dry mustard
1 Tbsp. curry powder

Mix all ingredients in saucepan. Bring to boil, stirring. Simmer, uncovered, 15 minutes. Store tightly covered in refrigerator. Makes 3 cups.

CRANBERRY CHUTNEY

(Margaret Finch)

1 16-oz. pkg. cranberries
1 cup bolling water
2 cups sugar
1 cup orange julce
1 cup white raisins

1 cup chopped celery
1 medlum apple, chopped
1 Tbsp. orange peel
1 tsp. ground ginger

Put cranberries and sugar in water. Bring to a boil. Reduce heat and simmer 15 minutes. Stir. Remove from heat and add remaining ingredients. Cover and refrigerate.

CRANBERRY RELISH

(Carol Weeks)

1 pound raw cranberries
2 oranges, seeds removed and peeled
2 cups sugar (more if desired)
2 cups pecans, coarsely chopped

Grind cranberries and oranges together. Add sugar and nuts. Mix well. Store covered in refrigerator. Good with meats.

PEPPER RELISH

(Etha Coltrane)

- | | |
|---|------------------------|
| 2 dozen green sweet peppers
(or 1 gallon) | 3 medlum onlons |
| 2 red peppers (hot) | 2 cups sugar |
| | 1 quart vlnegar |

Chop vegetables and add remaining ingredients. Boil for 1½ hours.

ARTICHOKE PICKLE

(Margaret Finch)

- | | |
|-----------------------------|--------------------------------------|
| 1 peck artichokes | 1 box dry mustard (small box) |
| 5 lbs. sugar | 1 Tbsp. tumerlc |
| 3 lbs. silced onlons | 2 pods red pepper |
| 1 gallon vlnegar | |

Boil vinegar and seasonings together for ten minutes. Remove from heat and add tumeric. Pack artichokes and onions in jars in alternate layers. Pour in liquid and seal.

KOSHER DILL PICKLES

(Georgie Carmichael)

- | | |
|---|---|
| Cucumbers | 1 tsp. dill seed per jar |
| 2 cups Mrs. Lee's pickling lime | 1 tsp. dill weed per jar |
| 2 gallons water | 2 or 3 slices fresh garlic per jar |
| Ice water | 1 or 2 pieces hot red pepper |
| 3 pints distilled vinegar | (or ¼ tsp. crushed red pepper) per jar |
| 1½ cups salt (plain free-running salt) | 1 grape leaf per jar |
| 4½ quarts water | |

Wash desired amount of cucumbers and drain. Mix 2 cups pickling lime to 2 gal. water. Follow soaking method directions on package. Be sure to cover pickles while soaking. Stir occasionally. Let stand 24 hours. Drain. Rinse 2 or 3 times. Soak in ice water for 3 or 4 hours. Bring to boil vinegar, salt, and 4½ quarts water. Pack pickles in jars and pour vinegar mixture over. Add dill seed, dill weed, garlic and hot pepper. Put grape leaf on top (optional). Seal jars and process in hot water bath for 10 minutes. Let stand 2 or 3 weeks. Store in cool, dark place.

PICKLED OKRA

(Margaret Finch)

4 cups vinegar
1 cup water

½ cup salt
½ cup to 1 cup sugar

Bring the above ingredients to a boil. Pack okra that has been washed and stems clipped a little in pint jars (packing them lengthwise). Add two cloves of garlic, 1 or 2 small hot peppers (green) and 1 tsp. dill seed. Pour hot liquid over okra and seal. Do not eat pickle for 4 to 5 weeks and chill before eating.

SPEEDY PICKLED PEACHES

(Jean Wall)

1 29-ounce can peach halves
½ cup sugar
½ cup vinegar

1 short cinnamon stick
Whole cloves

Drain peach halves, reserving 1 cup syrup. In medium saucepan combine reserved syrup, sugar, vinegar and cinnamon stick. Stud each peach half with 3 or 4 cloves. Add to mixture. Over medium heat, bring to boil. Reduce heat to low and simmer 3 or 4 minutes. Cover and refrigerate.

WATERMELON RIND PICKLE

(Mrs. C. L. Read, from first edition)

10 pounds water melon rind
8½ pounds sugar
3½ pints vinegar

½ box whole cloves
½ box allspice
Lime water

Mix 1 cup lime in one gallon water. Pour over rinds in large enameled or plastic pan. Add enough water to cover. Soak overnight. Next morning rinse thoroughly through 4 waters. Boil 20 minutes in strong salt water (2 Tbsp. salt/1 quart water). Rinse thoroughly in cold water 3 times. Boil 20 minutes in clear water. Drain water off. Make syrup of sugar and vinegar with spices tied in cheese cloth and bring to boil. Add rinds. Cook at a slow boil for 1 to 1½ hours, or until rind looks clear. Pack in hot jars. Pour hot syrup in jars and seal immediately. The State Extension Service recommends that you put jars in a hot water bath for 5 minutes after sealing.

NOTE: Instructions updated from first edition for clarity.

ROQUEFORT OLIVES

(Fern Grantham)

- 20 large stuffed olives**
- 1 5-ounce jar blue-cheese spread**
- 1 cup walnuts, chopped**
- ¼ tsp. salt**

Drain olives and dry on paper towels. Turn cheese into bowl and roll olives around in cheese using a knife to get them well coated. Drop olives into chopped walnuts mixed with salt. Coat all sides well. Lift out. Shape into round balls. Chill.

APPLE BUTTER

(Shirley Frye)

- 12 lbs. apples**
- 6 lbs. sugar**
- 4 tsp. cinnamon**
- 1 tsp. cloves**
- 1 cup vinegar**

Cook apples with enough water until soft. Add spices and cook until thick. (NOTE: 2 cups = 1 pound)

BEER BATTER

(Donna Branoff)

- ¼ cup flour**
- ¼ cup cornstarch**
- ¼ cup warm beer**
- 1 tsp. cooking oil**
- 2 egg yolks**
- Salt and pepper to taste**
- 2 egg whites, beaten lightly with fork**

Blend flour and cornstarch. Add beer, oil, egg yolks and salt and pepper, mixing well. Just before you use batter add the 2 egg whites which have been beaten lightly. Dip selected food in batter and deep fry. May be used for deep frying all vegetables, onion rings, fish, etc.

“God is a God of laughter,
as well as of prayer . . .
If your God does not enter your kitchen
 there is something the matter with your kitchen.
If you can't take God into your recreation
 there is something wrong with the way you play.
If God, for you, does not smile,
 there is something wrong with your idea of God.”

—*From a sermon by Peter Marshall*

Beverages

BEVERAGES

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BOILED CUSTARD

(Jean Wall)

1 quart milk
3 eggs
1 cup sugar

2 Tbsp. flour, plain
1 tsp. vanilla
Pinch of salt

Scald milk. Beat eggs. Add sugar which has been mixed with flour to the eggs. Add salt. Pour milk gradually, stirring constantly, into egg mixture. Place in top of double boiler and cook until mixture coats a spoon. Cool. Add vanilla. Refrigerate.

BOILED CUSTARD (EGG NOG)

(Mrs. Nelle Whitley)

1 Tbsp. plain flour
¾ cup sugar

1 qt. (4 cups) milk
4 eggs separated, whites well beaten

Mix flour and sugar in saucepan until all lumps of flour disappear. Add milk. Cook over low to medium heat until slightly thickened. Add some hot milk mixture to beaten egg yolks. Return all of egg yolks to milk mixture. Cook until thickened. Add beaten egg whites, slowly folding into milk mixture. Refrigerate until serving. Sprinkle with nutmeg in glasses.

Note: Stir while cooking milk mixture. **DO NOT BOIL MILK MIXTURE!**

COCOA

(Eva Harris Page, from first edition)

1½ Tbsp. cocoa
2 Tbsp. sugar
1 cup boiling water

3 cups milk
Few grains salt

Mix cocoa and sugar thoroughly. Add boiling water and allow to boil until dark and shiny. Add milk, stir until well mixed. Bring quickly to the boiling point. Beat with Dover egg beater to prevent formation of scum.

MULLED CIDER

(Susie Roberson)

½ cup brown sugar
¼ tsp. salt
2 quarts cider
1 tsp. whole allspice

1 tsp. whole cloves
3-inch stick cinnamon
Dash nutmeg

Combine sugar, salt and cider. Tie spices in cheese-cloth and add to cider. Slowly bring to boil, cover and simmer 20 minutes. Remove spices.

HOT CRANBERRY PUNCH

(Fern Grantham)

4 cans jellied cranberry sauce	1 tsp. cinnamon
6 cups cold water	1 tsp. ground cloves
1½ cups brown sugar	1 quart cider
2 cups water	1 package red hots
½ tsp. allspice	

Beat first two ingredients together. Let next five ingredients come to a boil. Add the cranberry mixture to the sugar mixture, then the cider, finally the red hots.

CRANBERRY PUNCH

(Mrs. A. S. Hinton, from second edition)

4 cups cranberry juice	1 Tbsp. almond extract
1½ cups sugar	2 quarts gingerale
4 cups pineapple juice	

Combine first 4 ingredients. When ready to serve, add gingerale. About 30 servings.

FRUIT PUNCH

(Ivey Wood)

3 cups sugar	1 quart grape juice
3 quarts water	1 small can crushed pineapple
1 cup strong tea	2 quarts gingerale
12 lemons	Ice
12 oranges	

Boil sugar and water together for 8 minutes. Add tea, chill. Add fruit juices and pineapple. Mellow in refrigerator 2 hours. Add 2 quarts of gingerale and ice just before serving. Serves 50.

LIME-PINEAPPLE PUNCH

(Andrea Pearce)

4½ cups sugar
4½ quarts water
3 packages lime Koolaide
1 can pineapple juice

1 quart punch to 1 bottle gingerale.

SPICED ICED TEA

(Barbara Aills)

4 cups boiling water
4 teabags
½ tsp. nutmeg
2 sticks cinnamon
1 orange slice

8 cloves
5 Tbsp. sugar
¼ cup lemon juice
3 Tbsp. orange juice

Pour boiling water over teabags, nutmeg, stick cinnamon, 1 orange slice stuck with 8 cloves and sugar. Cover, cool and strain. Chill. Stir in lemon juice and orange juice. Serve over ice cubes, garnish with cinnamon sticks and orange slices stuck with cloves. Makes 1 quart.

TEA PUNCH

(Cathey Terry)

3 quarts water
2 family-size tea bags
½ cup sugar

1 quart 7-Up or gingerale
1 12-ounce can frozen lemonade

Boil water, add tea bags. Let cool (very important). Steep to medium strength. Add sugar, 7-Up and undiluted lemonade concentrate. Stir and serve over ice like regular iced tea. Garnish with mint leaves.

RUSSIAN TEA

(Mrs. R. H. Herring, from first edition)

Make 2 gallons tea in the usual way. Sweeten to taste. Add the strained juice of 1 dozen oranges and 1 dozen lemons. Tie 1 tablespoon cinnamon bark in a thin cloth. Boil all together 5 minutes. Serve hot, putting two cloves in each cup.

RUSSIAN TEA (INSTANT)

(Grace Belcher)

3 cups sugar
2 cups orange-flavored instant breakfast drink (Tang)
1 cup instant tea
1 tsp. cloves
1 tsp. cinnamon

In medium bowl combine all ingredients; mix well. Place 2 rounded tablespoons of mix in each cup. Fill with boiling water and stir well. Dry mix can be kept covered in storage container. Makes 32 servings. (I usually use 2 heaping teaspoons per cup. It depends on how strong you like your tea.)

BANANA PUNCH

(Jane Fowler)

- | | |
|--|--|
| 5 lbs. sugar | 15 bananas, grated then |
| 10 cups water | mixed in mixer |
| 2 cans frozen Minute Maid | 2 large cans pineapple juice or |
| unsweetened lemon juice OR | pineapple grapefruit juice |
| 4 oz. bottle ReaLemon | Food coloring if desired |
| 2 qt. fresh orange juice OR 2 large | |
| cans frozen orange juice | |

Boil sugar and water together, then cool. Add remaining ingredients and freeze. Then mix with equal parts of ginger ale. Makes 9 to 10 quarts.

MINT ICE CUBES

- 1½ cups picked mint leaves**
- 2 cups water**

Bruise mint leaves and place in medium pan. Cover with water and bring to boil. Remove from heat and let stand 15 minutes. Strain and pour into ice cube trays and freeze. Great with iced tea.

Breads

BREADS

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OLD FASHIONED BROWN BREAD

(Donna Branoff)

2 cups graham or whole wheat flour	2 cups buttermilk
½ cup all purpose flour	½ cup molasses
2 tsp. baking soda	1 cup raisins
1 tsp. salt	

Combine all ingredients, mix well. Spoon into two well greased 1 pound coffee cans. Let stand ½ hour. Bake at 350°F. for 45 to 50 minutes.

BEER BREAD

(Donna Branoff)

3 cups self-rising flour
2 Tbsp. sugar
1 12-ounce can beer

Mix together and put in greased loaf pan and bake 50 minutes at 350°F.

BEER BREAD (SWEET)

(Debbie Beavers)

1 can beer
3 cups self-rising flour
½ to ¾ cup sugar

Mix ingredients together. Pour in greased or Pam'd loaf pan. Bake at 350°F for 30 minutes or until brown and crusty on top. Rub butter on top when you remove from oven.

SUPER YEAST BREAD

(Mrs. T. T. Brown)

2½ cups warm water (almost hot)	2 packages dry yeast
1 Tbsp. salt	¾ cup dry milk (powdered)
3 Tbsp. sugar (or more)	6½ cups plain flour
¼ cup shortening	

Mix first 5 ingredients. Cover tightly and set aside. Measure together flour and powdered milk. Add to yeast mixture. Mix until blended. Turn on floured board and knead 5 to 10 minutes. Place in greased warm bowl. Cover with cloth. Put in warm place and let rise until double in size. Punch down and let rise again for about 15 minutes. Turn out on floured board and knead. Divide into 2 loaves and place in greased loaf pans. Let rise in warm place until double in bulk. Bake in 375°F oven about 25-30 minutes.

CHEESE CARAWAY BREAD

(Grace Shields)

1 cup hot water	1 tsp. sugar
¼ cup sugar	1 egg, well beaten
1½ tsp. salt	2 cups sharp cheese, shredded
2 packages dry yeast	2 Tbsp. caraway seeds
¼ cup warm water	¾ to 4 cups flour

Combine 1 cup hot water with sugar and salt. Cool to lukewarm. Soften yeast in ¼ cup warm water. Stir in 1 tsp. sugar. Combine hot water mixture and yeast. Add egg, cheese, caraway seeds and flour. Mix in flour and knead about 5 minutes. Put in greased bowl and let rise 1¼ to 1½ hours. Punch down. Divide dough in half. Put on floured surface and let rest 10 minutes. Put in 2 greased loaf pans and let rise 45 minutes. Bake in pre-heated 350° F oven for 40-45 minutes.

(After about 20 minutes if bread appears to be getting too dark on top, put foil loosely over bread while baking.)

LETTUCE NUT BREAD

(Fern Grantham)

1 cup sugar	2 tsp. baking powder
½ cup corn oil	½ tsp. baking soda
1½ tsp. lemon rind, grated	½ tsp. salt
1½ cup flour	⅛ tsp. ground mace
1 cup lettuce, finely chopped	⅛ tsp. ginger
2 eggs	½ cup chopped almonds

Grease loaf pan. Combine sugar, oil and rind. Mix in sifted dry ingredients and lettuce. Add eggs one at a time, beating well. Stir in nuts. Spread batter in pan and bake at 350° F for 55-60 minutes. Slice and spread with cream cheese.

MAPLE APPLE BREAD

(Fern Grantham)

2 packages crescent rolls	1 tsp. cinnamon
½ cup apples, finely chopped	3 Tbsp. maple syrup
¾ cup chopped nuts	1 egg white, stiffly beaten

Grease loaf pan. Combine apples, nuts, syrup and cinnamon. Fold in egg white. Unroll crescent rolls and separate into 8 triangles. Spread with mixture and roll up starting with narrow end. Place lengthwise in pan making 2 layers. Bake at 375° F for 15 minutes. Cover with foil and bake 20 minutes longer. Cool in pan 5 minutes. Glaze and garnish with candied fruit.

PUMPKIN NUT BREAD

(Grace Belcher)

3½ cups all-purpose flour, unsifted	2 2/3 cups sugar
2 tsp. baking soda	1 cup oil
1 tsp. cinnamon	4 eggs
1 tsp. salt	½ cup water
½ tsp. double acting baking powder	1 can (16 oz.) pumpkin
½ tsp. allspice	½ cup pecans or walnuts, chopped

Preheat oven to 350°F. Grease two 9 x 5-inch loaf pans. Set aside. Combine flour and next 5 ingredients. Set aside. In a large mixing bowl beat sugar and oil. Add eggs, water and pumpkin. Beat well. Gradually add dry ingredients and stir until blended. Stir in nuts. Pour into greased pans. Bake for 55 to 60 minutes or until toothpick comes out clean. Remove from oven to wire rack. Cool 10 minutes. Makes 2 loaves or 36 half-inch slices, about 180 calories each. Freezes well.

PUMPKIN BREAD

(Jim Powell)

3 cups sugar	¾ tsp. nutmeg
4 eggs	½ tsp. allspice
1 cup salad oil	2 tsp. soda
1 Tbsp. butter	2/3 cup water
2 cups pumpkin	1 Tbsp. orange rind
3½ cups flour	1 cup nuts
1½ tsp. salt	(walnuts or pecans)

Preheat oven to 350°F. Blend together sugar and eggs. Add oil and butter and pumpkin. Sift together dry ingredients. Add alternately with water. Add orange rind and nuts. Butter and flour 2 bread loaf pans. Bake for 45-60 minutes.

ZUCCHINI BREAD

(Fern Grantham)

3 eggs	1 tsp. baking soda
1 cup oil	3 tsp. cinnamon
2 cups sugar	¼ tsp. baking powder
3 tsp. vanilla	½ cup nuts, chopped
3 cups flour	2 cups zucchini, grated
1 tsp. salt	

Beat together eggs, oil, sugar, vanilla. Sift together flour, salt, baking soda, cinnamon, baking powder. Add flour mixture to egg mixture. Fold in nuts and zucchini. Bake 1 hour at 325°F in 2 greased loaf pans. If using 6 small pans, bake for 45 minutes.

SWEDISH LIMPA RYE BREAD

(Emma Bocock)

1½ cups warm water (not hot)	1 tsp. salt
2 packages active dry yeast	2 Tbsp. soft shortening
¼ cup molasses	2½ cups rye flour
1/3 cup sugar	2½ to 3 cups white flour

Dissolve yeast in water. Add molasses, half the flours, sugar, salt and shortening. Beat with spoon until smooth. Using your hand, mix in enough remaining flour until dough leaves the bowl. Cover and let rise 10 to 15 minutes. Knead again and grease bowl and let rise in warm place (85° F) until double, about 1 hour. Punch down. Let rise again about 30 minutes. Shape into 2 round loaves or put in baking pans that have been greased. Let rise until light. Bake in 375° F oven for 30-35 minutes.

Finely grated rind of 1 to 2 oranges may be added if you like the flavor.

LONG-LASTING BRAN MUFFINS

(Mary Lib Privette)

1 cup Crisco	1½ tsp. salt
2½ cups sugar	1 quart buttermilk
4 eggs	4 cups All Bran
5 cups all-purpose flour	2 cups 100% Bran
5 tsp. soda	

Cream Crisco and sugar. Add eggs and mix well. Add flour, soda and salt and mix well. Add buttermilk and All Bran. Fold in 100% Bran. Store in refrigerator in air-tight container. Fill greased muffin tins 2/3 full. Bake at 375° F for 10-15 minutes. Will keep for weeks in refrigerator.

SOUTHERN SPOON BREAD

(Mrs. Waylon D. Finch, from first edition)

2½ cups boiling water	1 Tbsp. lard, melted
2 cups meal	1 tsp. soda
2 cups sour milk	2 eggs

Add meal to boiling water and stir. Let cool. Add beaten egg yolks. Add milk, soda, lard. Beat and add beaten egg whites. Bake in greased pan about 40 minutes.

OLD FASHIONED CORN BREAD

(Ann Davis)

1 cup cornmeal	1 Tbsp. sugar
½ tsp. soda	1 cup buttermilk
½ tsp. salt	1 egg
1 tsp. baking powder	1 Tbsp. melted fat

Preheat oven to 425° to 450°F. Place greased iron skillet in hot oven. Mix dry ingredients; add buttermilk and egg. Add fat; pour into heated skillet. Bake for about 20 minutes. May be baked in iron muffin pans. Yield: 5-6 servings of two sticks.

QUICK AND EASY HUSH PUPPIES

(Wilma Strickland)

Mix equal parts of self-rising corn meal and self-rising flour until well blended. Add enough water to have batter that will drop in mounds into hot deep fat or oil. When browned on both sides remove from grease. These are very light and fluffy.

HUSH PUPPIES

(Anna Sutton, Becky Spivey)

1 cup corn meal	1 egg
1 Tbsp. (heaping) flour	1 tsp. baking powder
1 tsp. sugar	Onion (optional)
1 tsp. salt	Milk

Mix above. Don't make too stiff. Allow to roll off spoon without having to shake. Fry in deep fat until golden brown.

ANGEL FLAKE BISCUITS

(Andrea Pearce)

5 cups self-rising flour	. 1 package yeast
¼ cup sugar	2 Tbsp. warm water
¾ cup shortening	2 cups buttermilk

Mix flour and sugar. Cut in shortening. Dissolve yeast in warm water and add to buttermilk. Then add to flour mixture. Knead. Make into biscuits. Bake for 15 minutes at 400°-425°F. Store dough in refrigerator.

DROP BISCUITS

(Eloise Potter)

2 cups self-rising flour
½ cup lard (shortening)

2/3 - 3/4 cup buttermilk

Sift flour into bowl; cut in shortening; stir in buttermilk. Drop by heaping tablespoonfuls on ungreased baking sheet. Bake 10-12 minutes at 450°F. Makes 12 large biscuits.

BISCUIT MIX

(Pat C. Davis)

8 cups self-rising flour
1 1/3 cup dry milk

1 cup solid shortening

Mix with hands. Keep at room temperature. When biscuits are needed, mix with water to desired consistency. Shape into biscuits and bake at 450°F for 8-10 minutes or until done.

QUICK ROLLS

(Rochelle Strowd)

½ cup Crisco
¼ cup sugar

½ cup water, boiling

Mix ingredients and let cool. When cooled, add ½ cup lukewarm water mixed with 1 package of yeast. Add 1 egg, 3½ cups plain flour sifted with ½ tsp. salt. Mix and store in refrigerator covered with cloth until ready to use. Knead and roll or shape. Let rise 1 hour in warm place. Bake in 425°F oven until done.

REFRIGERATOR ROLLS

(Ruth Harrell, Gladys Hinton)

2 packages yeast
1 cup lukewarm water
1 1/3 cup Crisco
1½ cups sugar
3 tsp. salt

2 cups mashed potatoes
2 cups potato water
3 eggs
4 pounds (or more) plain flour

Dissolve yeast in lukewarm water. Put Crisco, sugar, salt and mashed potatoes into hot potato water. When cold, add yeast and beaten eggs. Sift in enough flour to make a stiff dough. Turn out on floured board and knead well. Put in greased bowl and grease top lightly. Cover and let rise once or twice. Place in refrigerator until ready to use. Form in desired shape 3 hours before baking. Bake at 375° for 20 minutes. Keeps a week or more.

WHOLE WHEAT ROLLS

(Mrs. Waylon D. Finch, from first edition)

- | | |
|-----------------------------------|-------------------------------------|
| 1 cake yeast | 6 cups graham flour, sifted |
| 1 Tbsp. salt | 3 Tbsp. lard, rounded |
| 2 Tbsp. sugar | 3 cups sweet milk |
| 6 cups white flour, sifted | 1 cup white potatoes, mashed |

Have milk lukewarm. Add potatoes and push through a sieve. Add salt, sugar and yeast which has been dissolved in $\frac{1}{2}$ cup warm milk or $\frac{1}{2}$ cup warm water. Work the lard into the mixture of flour, then pour in liquid and work to a smooth dough. Knead until smooth and will not stick to board. Put into a greased bowl and let rise until double in bulk. Roll and cut as Parker House rolls. Let rise again and bake in hot oven.

KOLATCHEN

(Ruth MacDonald)

- | | |
|------------------------------------|---|
| 1 cup hot milk | 1 egg, well beaten |
| 1/3 cup butter or other fat | 2$\frac{3}{4}$ cups flour, sifted |
| 1/4 cup sugar | Prunes (or jelly) |
| 1/2 tsp. salt | |
| 3/4 yeast cake dissolved in | |
| 1/4 cup lukewarm milk | |

Add butter, sugar and salt to milk; when lukewarm, add dissolved yeast cake, egg, flour to make a stiff batter. Cover and let rise. Roll 1 inch thick on a floured board. Cut with biscuit cutter and place close together in a buttered biscuit pan. Let rise until very light. Dip fingers in flour and make a cavity in center of each biscuit and fill with prunes or jelly as desired. Bake 15 to 20 minutes in 400° F oven.

HOT CROSS BUNS

(Ruth MacDonald)

- | | |
|-------------------------------------|------------------------------------|
| 1 cup milk, scalded | 1 cake yeast, dissolved in |
| 1/3 cup butter or shortening | 1/4 cup lukewarm milk |
| 1/4 cup sugar | 3 cups flour, sifted |
| 1/2 tsp. salt | 3/4 tsp. cinnamon |
| 1 egg | 1/4 cup raisins or currants |

Add butter, sugar and salt to milk. When lukewarm, add dissolved yeast cake and beaten egg. Add flour and cinnamon and beat well. Add raisins (or currants) which have been floured with a portion of the flour called for in recipe. Cover and let rise until light. Shape in form of large biscuits. Place in biscuit pan 1 in. apart. Let rise. Brush over with beaten egg and bake 20 minutes at 400° F. Cool and with confectioners frosting, make a cross on top of each bun.

STOLLEN — GERMAN CHRISTMAS BREAD

(Eloise Potter)

1 pkg. active dry yeast or 1 cake compressed yeast	1 egg
¼ cup water	1 cup seedless raisins
½ cup butter or margarine	¼ cup chopped mixed candied fruits
1 cup milk, scalded	½ cup currants (optional)
¼ cup sugar	2 Tbsp. grated orange peel
1 tsp. salt	1 Tbsp. grated lemon peel
¼ tsp. ground cardamom	¼ cup coarsely ground or chopped blanched almonds
4¾ to 5 cups sifted enriched flour	

Soften active dry yeast in ¼ cup warm water or compressed yeast in ¼ cup lukewarm water. Melt butter in hot milk; add sugar, salt, and cardamom; cool to lukewarm. Stir in 2 cups of the flour. Add egg and beat well. Stir in softened yeast, fruits, peels, and nuts. Add remaining flour to make soft dough. Turn out on lightly floured surface. Cover and let rest 10 minutes. Knead 5 to 8 minutes or till smooth and satiny. Place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double, about 1½ hours. Punch down; turn out on lightly floured surface and divide in 3 equal parts. Cover; let rest 10 minutes. Roll each part into a 12 x 7-inch rectangle. Without stretching dough, fold long side over to within 1 inch of opposite side to make typical stollen crescent shape; seal edges. Place on greased baking sheets. Cover, and let rise till almost double, about 30 to 45 minutes. Bake in moderate oven (375°F) 20 to 25 minutes, or till golden brown. While warm, brush with GLAZE: To 2 cups sifted confectioners sugar, add ¼ cup hot water and 1 tsp. butter. (Or brush with butter; sift confectioners' sugar over.) Makes 3 loaves.

POTATO DONUTS

(Ruth MacDonald)

3 Tbsp. butter	¼ cup milk
⅞ cup sugar	2½ cups flour, sifted
3 egg yolks, well beaten	3 tsp. baking powder
1 egg white, well beaten	½ tsp. salt
1 cup potatoes, freshly mashed	½ tsp. cinnamon, mace or nutmeg

Sift dry ingredients together. Cream the butter, beat in the sugar and eggs. Stir in potatoes, milk and dry ingredients. Additional flour can be added if mixture is too soft to handle. Roll on floured board to ¼ in. thickness. Cut out and drop into hot fat in French fryer. (The fat should be hot enough to brown a cube of bread in one minute, or 370°F by a fat thermometer.) Turn the doughnuts as soon as they come to the top of the fat and continue turning until uniformly brown. Drain them in the wire basket about 1 minute before removing from the pan. Place on crushed paper or wire rack to cool. Coat with powdered sugar or icing if desired.

HERMAN

(Grace Belcher)

Starter

2 cups plain flour
¼ cup sugar

2 cups warm water
1 envelope yeast

Mix in a plastic or glass container, cover and let stand in a warm place overnight. (Cover must not be tight) — he grows! Next day stir and refrigerate, covered. Stir each day. On the 5th day (count the day you start) you must feed him. Measure out 1 cup of Herman. (You can give the rest to a friend or make a double batch.) Feed your cup full of Herman with 1 cup flour, 1 cup milk and ½ cup sugar. After feeding, put Herman back in the refrigerator, cover and stir daily. Feed him with this mixture again on the 9th day since you started. On day 13 Herman is ready to use.

Herman is man-size now, so you'll have enough on hand to bake a Herman Coffeecake, be generous with a neighbor by giving her a cup, and have a cup full for another batch of Herman.

HERMAN COFFEECAKE

2 cups Herman
2 cups flour
½ tsp. cinnamon
½ tsp. baking soda
2 tsp. baking powder

1 cup sugar
2 eggs
2/3 cup cooking oil
1 cup chopped nuts
1 cup raisins

Blend well all ingredients at medium speed. Stir in nuts and raisins. Pour into greased and floured 9x13 inch pan.

Before Baking Topping

1 Tbsp. plain flour
1 cup brown sugar

1 tsp. cinnamon
1 cup butter, melted

Mix and sprinkle over cake swirling the topping through the batter with a spoon. Bake at 350°F for 35 to 40 minutes.

After Baking Glaze

1 stick butter or margarine
1 cup brown sugar

¼ cup milk

Boil for 5 minutes. Pour over cake when it comes from oven.

On Breaking Bread

Back of the loaf is the snowy flour,
And back of the flour, the mill;
And back of the mill is the wheat and the shower,
And the sun and the Father's will.

O dear God, love this home of mine,
And all who dwell therein;
Care for our bodies, bless our hearts,
And keep our lives from sin.

Enter into our hearts, Lord Jesus,
And hear our grateful prayer
For family, friends, and daily bread —
And our Maker's loving care.

Salads

SALADS

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BLUEBERRY SALAD

(Grace Belcher)

- | | |
|---|--|
| 2 3-ounce packages concord grape Jello | 1 can (20 ounce) crushed pineapple, not drained |
| 2 cups boiling water | 1 can blueberry pie filling |

Dissolve Jello in hot water. Add can of pineapple and pie filling. Mix well and congeal.

Topping

- | | |
|---|----------------------------|
| ½ cup sour cream | ½ cup sugar |
| 1 8-ounce package cream cheese, softened | 1 tsp. vanilla |
| | ½ cup nuts, chopped |

With mixer cream together sour cream, cheese, sugar and vanilla. Spread on top of salad. Top with chopped nuts.

CHERRIES JUBILEE FRUIT SALAD

(Joy Reed)

- | | |
|--|--|
| 1 16-ounce can pitted dark sweet cherries, halved | 1 3-ounce package cream cheese, cubed |
| 1 3-ounce package cherry gelatin | ¼ cup pecans, chopped |
| 1 16-ounce can pear halves, drained and cubed | |

Drain cherries, reserving syrup. Add water to syrup to make 1½ cups liquid. In medium sauce pan combine liquid and gelatin. Heat and stir until gelatin dissolves. Remove and chill until partially set. Add pears, cherries, cheese and pecans. Turn into 4½ cup mold and chill until firm.

CHERRY SALAD

(Carolyn Bunn)

- | | |
|-----------------------------------|--------------------------------------|
| 1 can pie cherries, pitted | 2 3-oz. pkg. cherry Jello |
| ¾ cup sugar | 1 large can crushed pineapple |
| ½ cup cold water | 1 small bottle Coca-Cola |

Combine pie cherries, sugar and water; boil for 2 minutes. Then add remaining ingredients. Put in a mold and refrigerate till set. Then unmold and serve.

CRANBERRY SALAD

(Annie Lee Reeves)

1 package cherry Jello
½ cup crushed pineapple, drained
1/3 cup pecans

1 envelope Dream Whip
(or Cool Whip)
1 can cranberry sauce, jelled type

Add ¾ cup boiling water to Jello; then add ¼ cup cold water, put in refrigerator until it thickens. Mix Dream Whip according to directions on package. Add whip cream (or Cool Whip) to Jello. Add cranberry sauce, pineapple and nuts, celery also if desired. Chill 2 or 3 hours.

CRANBERRY SALAD

(Pauline Stallings)

2 packages cherry Jello
2 cups hot water
1½ cups sugar
1 pint raw cranberries

2 oranges
2 apples
1 cup nuts

Grind apples, cranberries, orange and rind. Mix in Jello. Add nuts. (If using blender, cut down on water in Jello.) Serves 16.

FROZEN CRANBERRY SALAD

(Ruth T. Joyner)

1 can whole berry cranberry sauce
1 #2 can crushed pineapple
1 cup sour cream

2 Tbsp. powdered sugar
2 Tbsp. mayonnalse
1 cup chopped pecans (optional)

Mix all ingredients together and freeze in paper baking cups. Thaw only slightly before serving on lettuce leaf. (May also be used for dessert.)

FROZEN CRANBERRY SALAD

(Becky Spivey)

1 can whole cranberry sauce
1 large Cool Whip
2 mashed bananas

1 20-ounce can crushed pineapple,
drained
1 cup chopped nuts

Mix well and freeze in a rectangular Pyrex dish. Cut in squares. Store in freezer.

LIME SALAD

(Maggie White)

1 6-ounce package of lime Jello
½ cup pecans, chopped
1 cup celery, chopped

1 8-ounce package cream cheese
1 #2 can fruit cocktail
1 #2 can crushed pineapple

Dissolve Jello in 1½ cups boiling water. Dissolve cream cheese with additional ½ cup boiling water. Add 2 cups cold water to Jello. Let both mixtures cool. Mix all ingredients together and congeal. Serve on lettuce leaf with mayonnaise topping.

LIME SALAD

(Lib Pearce)

1 large pkg. lime Jello
1½ cup boiling water
½ to 1 dozen marshmallows
(or 1 cup miniature)
1 8-oz. pkg. cream cheese

1 small can crushed pineapple
½ cup nuts
3 Tbsp. mayonnaise (optional)
1 small container (or more)
Cool Whip

Dissolve Jello, water and marshmallows together and cool to room temperature. Mix the cream cheese and pineapple with a mixer. Fold into Jello mixture. Fold nuts, mayonnaise and Cool Whip into Jello mixture. Chill.

SALAD

(Alice Farmer)

1 pkg. lime Jello
1 cup boiling water
¼ lb. chopped marshmallows
1 Tbsp. lemon juice

1 No. 2 can crushed pineapple
1 cup salad dressing or mayonnaise
1 cup cottage cheese
Add nuts if desired

Dissolve Jello in boiling water. Cool. Add remaining ingredients. Put in refrigerator until congealed. Cut in squares to serve. Or use your favorite mold.

PARTY SALAD

(Pauline Stallings)

1 package lime gelatin
1 package lemon gelatin
2 cups boiling water
2 cups mayonnaise
2 cups grated cheese

2 cups chopped celery
1 small can crushed pineapple
1 small can evaporated milk
1 cup finely chopped pecans

Dissolve gelatins in boiling water. Mix in mayonnaise with egg beater. Add remaining ingredients and chill until firm. 10-12 servings.

CONGEALED SALAD

(Eunice Wall)

- 1 large Cool Whip
- 1 cottage cheese
- 1 can diet pineapple, crushed
- 1 cup nuts, chopped
- 1 Jello (any flavor)

Heat pineapple and Jello in sauce pan. Let cool. When cool, whip in other ingredients and add nuts. Chill for several hours before serving.

MOLDED COMBINATION SALAD

- 1 package lemon Jello
- 1 cup boiling water
- 1 cup cold water
- ½ cup marshmallows, cut finely
- 1 cup carrot, grated
- ½ cup cabbage, shredded
- 1 cup apple, peeled and chopped
- ¼ cup nut meats, chopped

Mix Jello with hot water, cool. Add cold water. Chill until it begins to thicken. Add other ingredients. Pour into mold and refrigerate until firm. Serve on lettuce with favorite dressing.

EASY ORANGE SALAD

(Ruth MacDonald)

- 1 package orange flavored Jello
- 1 small can crushed pineapple, drained
- 1 cup cottage cheese
- 1 envelope Dream Whip

Mix all together. Chill and serve on lettuce leaves.

PARADISE SALAD

(Emma Bocoock)

- 1 3-oz. pkg. lemon Jello
- 1 ½ cup hot water
- 1 #2 can crushed pineapple (well drained)
- 1 lb. cottage cheese
- 16 marshmallows, dlced
- ½ cup mayonnalse
- 1 cup cream, whipped

Dissolve gelatin in hot water and cool. Then add pineapple, marshmallows, cottage cheese, mayonnalse and whipped cream. Sprinkle with a few pieces finely chopped maraschino cherries. Place in 9x13 pan and put in refrigerator. Cut into squares and serve on lettuce leaf.

LOW CALORIE ORANGE SALAD

(Mary Lib Privette)

- | | |
|---|-----------------------------------|
| 1 package orange Jello | 1 container cottage cheese |
| 1 9-ounce container Cool Whip | 1 cup chopped nuts |
| 1 can mandarin oranges, drained | |
| 1 large can crushed pineapple, drained | |

Mix Jello and Cool Whip together. Add balance of ingredients. Refrigerate.

TOMATO ASPIC SALAD

(Gladys Hinton)

- | | |
|-------------------------------|-------------------------------------|
| 2 packages lemon Jello | 1 Tbsp. Worcestershire sauce |
| 2 cups hot V-8 juice | 1 Tbsp. grated onion |
| 1 tsp. salt | Dash of cayenne |
| 2 cups cold V-8 juice | |

Dissolve Jello in hot V-8 juice. Add salt. Then add cold V-8 juice, Worcestershire sauce, onion and cayenne. Pour into large or individual molds. Refrigerate until set.

WALDORF SALAD

(Ruth Oliver)

- | | |
|---|---------------------------|
| 2 cups diced apples | ½ tsp. lemon juice |
| 1 cup sliced celery | 1 Tbsp. sugar |
| ½ cup broken walnuts | Dash salt |
| ¼ cup mayonnalse or salad dressing | 1 cup Cool Whip |

Toss all ingredients together. Store in refrigerator.

SIX CUP SALAD

(Grace Kilkelly)

- | | |
|--------------------------------|---------------------------------------|
| 2 cans mandarin oranges | 1 cup marshmallows |
| 1 can pineapple chunks | 1 cup canned coconut |
| 1 cup seedless grapes | 1 contalner (8-oz.) sour cream |

Mix all ingredients and chill.

Note: Fresh orange sections sliced into bite size pieces may be substituted for the mandarin oranges.

GREEN PEA SALAD

(Grace Kilkelly)

- | | |
|---|---|
| 2 pkg. frozen green peas
(Dulaney baby peas) | 2 cups chopped celery |
| 1 cup onions (can be spring green,
Include some green) | Salt and pepper to taste |
| 8 oz. sour cream | ¼ tsp. basil |
| | 1 cup chopped cashew nuts, toasted |
| | 6 or 8 bacon slices, crisp |

Cook the peas for 2 minutes; drain. Mix all ingredients except the bacon and nuts. At the last minute, toss the bacon and nuts into the salad.

MARINATED SALAD

(Ruth Oliver)

- | | |
|---------------------------------------|---|
| 1 large can sauerkraut | ½ cup diced green pepper |
| 1 medium (#2) can bean sprouts | 1 can water chestnuts, thinly sliced |
| 1 cup chopped onions | 1 jar pimento |
| 1 cup chopped celery | |

Drain all vegetables and combine. Then pour marinade over vegetables and leave in refrigerator overnight.

Marinade

- | | |
|----------------------|--------------------|
| ½ cup water | 1 cup sugar |
| 1 cup vinegar | |

Combine all ingredients and boil. Let cool. Then pour over vegetables. Will keep for 2 weeks in the refrigerator.

THREE BEAN SALAD

(Rochelle Pulley)

- ½ cup sugar**
- ½ cup salad oil**
- ½ cup cider vinegar**
- 1 tsp. salt**
- 1 16-ounce can cut green beans, drained**
- 1 16-ounce can cut wax beans, drained**
- 1 16-ounce can red kidney beans, drained**
- ½ cup chopped onion**

Up to 3 days ahead, in large bowl stir first 4 ingredients. Add beans and onion; mix well. Cover and refrigerate at least 6 hours to blend flavors. Makes 8 accompaniment servings.

VEGETABLE SALAD

(Peggy Patton)

1 can Mexicorn
1 #2 can cut green beans
1 can garden peas

Small jar sliced pimentos
4 stalks celery, chopped
1 large onion, diced or in rings

Drain vegetables, mix with other ingredients and marinate 24 hours in the following:

¾ cup oil
½ cup vinegar

1 cup sugar
1 Tbsp. salt

Toss occasionally. Will keep for days in refrigerator.

VEGETABLE RELISH

(Christ Church, Raleigh, N.C., from second edition)

1 can small peas
1 can shoe peg corn
1 can small green beans
1 diced red plmento

1 diced green pepper
1 cup diced red onlons
1 cup finely chopped celery

Drain all vegetables. Mix above ingredients and marinate in mixture of: 1/3 cup sugar, ½ cup oil, 1 tsp. salt, 1 tsp. pepper, ¼ cup vinegar.

LAYERED SALAD

(Kay Pulley)

½ head lettuce
1 cup celery
1 cup green pepper
1 cup onion, purple (optional)
1 17-ounce small garden peas, canned

1½ cup mayonnaise
1½ tsp. sugar
Parmesan cheese
4 slices bacon, crumbled

Layer vegetables in 2-qt. bowl with tight lid. Spread mayonnaise, then sprinkle with sugar, cheese and bacon. Chill 8 hours.

BLENDER SOUR CREAM

8 oz. cottage cheese
½ cup milk

1 Tbsp. lemon julce (or vinegar)

Combine in blender briefly.

LAYERED 24-HOUR SALAD

(Martha Plautz)

- | | |
|---|---|
| 1 medium head lettuce, sliced fine | ¾ cup mayonnaise mixed with |
| ½ cup green pepper, chopped | ¼ cup sour cream, spread over peas |
| ½ cup celery, chopped | 6 ounces Cheddar cheese, grated |
| ½ cup spring onions, chopped | ¾ cup Bacos (imitation bacon bits) |
| 1 package frozen peas, uncooked | |

Layer each ingredient. DO NOT STIR. Cover and refrigerate at least overnight (and up to 24 hours). Toss and serve.

COOL CUCUMBER SALAD

(Louise Gaddy)

Peel and thinly slice 12 cucumbers, 5 or 6 medium sweet onions, 1 green bell pepper and 1 red bell pepper. Add 2 tablespoons salt. Mix all above ingredients together and store in tupperware container in refrigerator overnight.

Drain off juice and spread vegetables on paper towels in order to completely get rid of all juice.

In sauce pan mix 1¼ cups sugar and 1¼ cups vinegar; heat until sugar melts. Cool, add to cukes, onions & peppers. Mix well and put into covered container overnight. Delicious with vegetables.

MARINATED SLAW

(Ruth T. Joyner)

- | | |
|--------------------------------------|---------------------|
| 1 large cabbage, shredded | ¾ cup sugar |
| 1 large green pepper, diced | 1 Tbsp. salt |
| 1 small onion, chopped finely | |

Combine the above and refrigerate for one hour. Drain off water.

Add

- | | |
|---------------------------|---------------------------------------|
| ½ cup vinegar | 1 tsp. celery seed |
| ½ cup oil | 1 small can plmento (optional) |
| 1 tsp. dry mustard | |

Refrigerate at least another hour before serving. Will keep in refrigerator at least two weeks.

DILL SALAD DRESSING

(Georgie Carmichael)

- 4 Tbsp. kosher dill pickle juice**
- 1 cup mayonnaise**

Combine.

FREEZER SLAW

(Emma Bocoock)

- | | |
|-----------------------------------|----------------------------------|
| 1 medium cabbage, shredded | 2 cups sugar |
| 1 carrot, grated | 1 cup vinegar |
| 1 green pepper, chopped | ¼ cup water |
| 1 tsp. salt | 1 tsp. whole mustard seed |
| 1 tsp. celery seed | |

Mix salt and cabbage and let stand 1 hour. Squeeze excess moisture out. Add carrot and green pepper. Mix together other ingredients in pan and boil one minute. Cool to lukewarm and pour over cabbage mixture. Mix well. This can be served or frozen.

THOUSAND ISLAND DRESSING

(Donna Branoff)

- 1 cup mayonnaise or salad dressing**
- ½ cup chili sauce**
- ½ cup mustard relish**

Mix together and chill.

FRESH STRAWBERRY DRESSING

(Grace Belcher)

- ¾ cup sliced ripe strawberries, mashed**
- 2 Tbsp. Karo light syrup**
- ½ cup Hellman's mayonnalse**

Mix ingredients and chill about an hour.

“Lord, where we are wrong, make us willing to change,
and where we are right, make us easy to live with . . .”

—*From a prayer by Peter Marshall*

Soups & Stews

SOUPS & STEWS

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OYSTER STEW

(Mrs. J. F. Coltrane, from first edition)

1 pint oysters
1 pint milk

2 Tbsp. butter
Salt and pepper to taste

Drain liquid from oysters, then scald the liquid in a sauce pan. Next skim the liquid and add oysters. Cook until edges of oysters begin to curl and add butter and seasonings. Then heat milk to boiling point and add it to oysters. Serve piping hot.

POTATO SOUP

(Sarah Tant)

4 cups potatoes
3 cups milk
2 cups ham, diced

Salt and pepper to taste
Butter to taste

Cook potatoes until done and drain. Add milk, ham; then add seasonings and butter to taste.

DIET SOUP

(Estelle Terry)

½ cabbage
2 or 3 carrots
1 onion
2 stalks celery

1 can tomatoes
1 bouillon cube
About 1 cup water

Cook carrots, onion, and celery until done in water with bouillon cube. Add tomatoes and cabbage; cover, simmer until done.

FISH AND CORN CHOWDER

(Fern Grantham)

5 or 6 potatoes, pared and diced
1 large onion, chopped
Salt
Pepper
1 can creamed corn

1 haddock fish filet,
cut in bite-size pieces
2 cups milk
1 Tbsp. butter

Cook onions and potatoes together in small amount of water. Add next 5 ingredients and simmer until fish is cooked and flaky. Drop in butter in chunk and allow to melt. Serve with oyster crackers. (Do not let the fire get too hot as you can burn it easily.)

BRUNSWICK STEW

(Margaret Finch)

- | | |
|---|-----------------------------|
| 1 large hen (cooked until very tender) | 3 medium size onions |
| 1 qt. chicken stock (at least) | Salt |
| 3 cans tomatoes (cut in small pieces) | Black pepper |
| 1 can shoe peg corn, drained | Red pepper |
| 1 can midget peas, drained | Worcestershire sauce |
| 1 can midget lima beans, drained | 2 stalks celery |
- (Use the liquid from these vegetables only if needed.)**

Put all above ingredients in pot except chicken. Cook until tender and thick. Add chicken that has been cut in small pieces. Add potatoes that have been cooked and mashed. Add enough of these to make desired thickness. Don't prepare potatoes until ready to use or they will become lumpy when added to stew. Use spices to taste.

BRUNSWICK STEW

(Ann Davis, from second edition)

- | | |
|---------------------------------|--------------------------------------|
| 1 6 or 7-lb. hen | 2 lb. onions |
| 1½ lb. pork | 4 small cans tomatoes |
| 1½ lb. beef | 1 bottle catsup |
| 1½ lb. dry butter beans | 1 bottle Worcestershire sauce |
| 1 can green butter beans | Frank's Hot Sauce to taste |
| 1 can corn | Red pepper pod |
| 10 lb. potatoes | Salt and pepper to taste |

Precook all meat and bone. Cook potatoes, onions and beans. Add all other ingredients and cook until stew is thickened, approximately 2-3 hours.

CHICKEN/TURKEY SOUP

(Edna Jockers)

- | | |
|--|---|
| 2-3 quarts broth | 2-3 onions, chopped |
| 2-3 chicken bouillon cubes | 1 cup sliced carrots (or to taste) |
| 1-2 cups chopped chicken/turkey
(or left overs) | Pinch sage, parsley, salt and pepper
for seasoning |
| 3-4 stalks celery, chopped
(or to taste) | 1 cup rice |

Use left over broth and fowl, adding water as needed for proportions. Add bouillon cubes and sage to broth. Boil celery, onions and carrots in broth until tender. Add chopped chicken/turkey and rice. Continue to cook until rice is done. If soup is too thick, add water for correct consistency. Serve hot. Will serve 4 to 6 persons.

RATATOUILLE (Vegetable Stew)

(Wayne Davis)

- | | |
|---|--|
| 1 large onion, sliced in thin wedges | 1 bay leaf |
| 2 cloves garlic, minced | 1 cup diced celery |
| ¼ cup olive or cooking oil | 1 medium unpeeled eggplant |
| 1 16-oz. can tomatoes, cut up | 2 medium zucchini, cut in strips |
| 1½ tsp. dried thyme, crushed | 2 green peppers, seeded and cut in strips |
| 1 tsp. salt | |
| ¼ tsp. pepper | |

In Dutch oven cook onion and garlic in oil till tender. Add the undrained tomatoes and seasonings. Cover and simmer 10 minutes. Discard bay leaf. Remove and set aside 2 cups sauce mixture. Slice the eggplant in half lengthwise, then crosswise into ½-inch slices. Arrange half of eggplant, zucchini, and pepper over sauce in pan. Sprinkle with salt and pepper. Cover with 1 cup reserved sauce. Arrange remaining vegetables atop; sprinkle with more salt and pepper. Pour over remaining sauce. Cover; simmer 20 minutes. Uncover; simmer 15 minutes. Serves 8 to 10.

Beef & Pork
Main Dishes

BEEF & PORK MAIN DISHES

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SWISS STEAK

(Mrs. W. C. Campen, from first edition)

2 pounds round steak (2 or 3-inch thick)

¼ cup flour

1 medium-sized onion, chopped

Salt steak and beat flour well into it. Brown quickly on both sides in hot fat. Add water, cover tightly and steam until very tender. More water may be added if necessary. When half done, add chopped onion. Tomato may be substituted or both used.

LONDON BROIL

(Grace Belcher)

1 cup water

¼ cup red wine vinegar

1 Tbsp. tomato paste

½ to 1 tsp. garlic salt

½ tsp. salt

¼ tsp. pepper

1 bay leaf

1½ to 2 pounds steak

for London broil, scored

2 Tbsp. melted oleo

In shallow dish prepare marinade by blending together water, vinegar, tomato paste, garlic salt, salt and pepper; add bay leaf. Place scored steak in marinade, cover and refrigerate overnight. Remove steak from marinade to broiler pan. Transfer marinade to small pan. Add oleo. Broil meat 3 to 4 inches from heat, for 5 to 7 minutes, occasionally spooning marinade over top. Turn and broil an additional 5 to 7 minutes or until desired degree of doneness.

If you want, you can use the following topping:

2 cups shredded cheddar cheese (8 ounce)

¼ cup butter or oleo

Allow cheese to come to room temperature. In a small mixing bowl beat cheese and butter until smooth. Spread top of steak with the cheese topping. Slice steak in thin diagonal slices across grain.

FLANK STEAK WITH RICE

(Eloise Potter)

½ to ¾ pound flank steak

1 tsp. sugar

3 cups water

1 package dry onion-soup mix

1½ cups instant rice

Cut flank steak across grain into ½-inch thick slivers. Brown sugar in skillet; add meat and cook until meat loses its redness. Add water and simmer 15 minutes. Stir in rice, cover, remove from heat, and let stand about 5 minutes. Makes 3 to 4 servings.

BEEF STROGANOFF

(Patti Morgan)

½ to ¾ pound flank steak
1 medium onion, finely diced
½ green pepper, finely diced
3 Tbsp. butter or margarine
¼ pound mushrooms, sliced

2 Tbsp. flour
1 cup beef stock
Paprika
Salt and pepper
¼ cup sour cream

Cut flank steak across grain into ¼-inch slivers about 1 inch long and ½ wide. (For ease in cutting, have meat partly frozen.) Brown meat, onion, and green pepper in butter or margarine about 10 minutes. Add mushrooms; cook 10 minutes longer. Add flour; brown 3 minutes. Add stock, ½ teaspoon paprika, salt and pepper. When thickened, add sour cream that has been allowed to reach room temperature. Heat through gently. Sprinkle with additional paprika. Serve over cooked rice or noodles. Makes 2 or 3 servings.

MARINATED ROAST BEEF

(Gladys Jones)

3 or 4 lb. beef roast (eye of round, sirloin tip, rump)

Rub roast all over with cooking oil. Sprinkle with salt and garlic salt.

Crush in blender or peppermill:

¼ cup whole pepper corns
1 Tbsp. rosemary

Press pepper and rosemary into roast on all sides. Wrap tightly in Saran and marinate for 2 hours at room temperature or in refrigerator. Place on rack in roaster or shallow baking dish. Bake at 350° F for 1 hour or for 20 minutes per pound (to 135° F on a roasting thermometer—rare). Cool; wrap tightly in Saran and store in refrigerator. (Can also be served hot.) Scrape herbs from meat just before slicing for serving. Leave herbs or unused portion and return to refrigerator. Can be frozen, but marinated roast keeps a long time in refrigerator. Best if sliced very thin across grain of meat.

PEPPER STEAK

(Debra Whitley)

1 lb. round steak, cut in strips
2 Tbsp. shortening
¼ cup soy sauce
1½ cup water

2 medium onions, chopped
2 bell peppers, chopped
2 Tbsp. cornstarch

Brown meat in shortening about 10 minutes or until tender. Add soy sauce and water and onions. Simmer for 15 minutes. Add peppers; cook until tender. Thicken with cornstarch. Add mushrooms or bean sprouts. Serve over rice or mashed potatoes.

TERIYAKI STEAK

(Jane Driver)

- 4 Tbsp. sesame seed oil or Wesson Oil**
- 1/8 tsp. black pepper**
- 1/2 tsp. red pepper**
- 5 ounces soy sauce — Kikkoman**
- 4 or 5 green onions, chopped tops and all**
- 4 cloves of garlic, squeezed**
- 2 Tbsp. sugar**
- 1 Tbsp. honey**
- 1/2 tsp. monosodium glutamate**
- 2 pounds top round steak, cut 1/4-inch thick**
(allow 1/4 pound of meat per person)

Mix ingredients. Pound steak with mallet on both sides. Allow meat to marinate in mixture at least 12 hours. Cook meat on grill until done, brushing occasionally with extra marinade. Serves 8.

BAKED BEEF, CHINESE STYLE

(Grace Shields)

- 1 pound ground beef**
- 1 cup chopped celery**
- 2 small onions, chopped**
- 1/2 cup rice, uncooked and not the instant kind**
- 1 can cream of chicken soup**
- 1 can cream of mushroom soup**
- 1 can bean sprouts, undrained**
- 1/4 cup soy sauce**
- 1 can chow mein noodles**

Brown meat and pour off excess fat. Add remaining ingredients except the noodles. Turn into 1 1/2 to 2 quart ungreased casserole and bake covered in 350°F oven for 1 hour. Top with noodles and bake 10 minutes longer.

HAMBURGER GOULASH

(Jane Jennings)

- | | |
|--------------------------|-------------------------------------|
| 1 lb. ground beef | 1 can cream of mushroom soup |
| 1 lb. macaroni | 1 can onion soup |

Brown ground beef in pan. Cook macaroni as directed on box. Drain. Add to ground beef. Add soups; salt and pepper to taste. Heat until hot and serve. Serves 6.

SAUERBRATEN HAMBURGERS

(Eloise Potter)

- | | |
|-----------------------------------|---------------------------------------|
| 1½ pounds lean ground beef | 1/3 cup milk |
| 1 medium onion, minced | 1½ cups water |
| 1 egg | ½ cup vinegar |
| 1 tsp. salt | 10 whole cloves |
| ¼ cup dry bread crumbs | 1 bay leaf |
| or packaged stuffing mix | 8 large ginger snaps, crumbled |

Mix first 6 ingredients lightly. Shape into 4 large patties. Brown on both sides in hot greased skillet. Add remaining ingredients. Bring to a boil, cover, reduce heat, and simmer about 1 hour. Makes 4 servings. (Use 2 pounds ground beef and an extra ½ cup bread crumbs to serve 6.)

SPAGHETTI SAUCE

(Bobbie Quick)

- | | |
|-------------------------------|-------------------------------------|
| 1 lb. ground beef | ½ tsp. oregano |
| 1 large onion | ½ tsp. rubbed sage |
| 1 small green pepper | 2 tsp. chili powder |
| 1 #2 can tomatoes | 1 Tbsp. Worcestershire sauce |
| 2 cans tomato paste | Salt to taste |
| 1 medium can mushrooms | 1/3 cup vinegar |
| 3 cloves garlic | 3 Tbsp. sugar |
| 3 Bay leaves | |

Brown hamburger and onion and green pepper. Add other ingredients and simmer until thick enough to serve. Serve over hot noodles.

LASAGNA

(Ruth T. Joyner)

- | | |
|-------------------------------------|-------------------------------------|
| 1 pound ground beef | ½ tsp. oregano |
| 1 tsp. garlic powder or salt | 6 lasagna noodles |
| 1 can tomato paste (6 ounce) | 8 ounces mozzarella cheese |
| 1 pint canned tomatoes | ½ cup grated Parmesan cheese |
| 1 tsp. salt | 1 carton cottage cheese |
| ¾ tsp. pepper | |

Brown beef. Add garlic, tomato paste, tomatoes, salt, pepper and oregano. Simmer while noodles cook. Use 8 x 12 x 2 inch baking dish. Place 3 cooked noodles in bottom of dish. Layer with ½ of the sauce, ½ of the mozzarella cheese and all of the cottage cheese. Add remaining 3 noodles, mozzarella cheese, and sauce. Sprinkle with Parmesan cheese. Bake at 350° F for 30 minutes. (May be refrigerated or frozen and baked later.)

EASY LASAGNE

(Ruth Oliver)

1 pound ground beef	3/4 tsp. pepper
Garlic salt to taste	1/2 tsp. oregano
1 6-ounce can tomato paste	1 8-ounce package lasagne noodles
1 1-pound can tomatoes	8 ounces mozzarella cheese
1 tsp. salt	1 12-ounce carton cottage cheese

Brown ground beef and garlic. Add tomato paste, tomatoes and spices. Cover and simmer 20 minutes, stirring occasionally. Cook noodles as package directs. Preheat oven to 350° F. Remove meat-tomato sauce from heat and add cottage cheese. Grease large casserole dish. Alternate layers of meat sauce, noodles and cheese, beginning and ending with meat sauce. Bake 20 to 30 minutes.

IMPOSSIBLE LASAGNA PIE

(Grace Belcher)

1/2 cup small curd creamed cottage cheese	1 can (6-ounce) tomato paste
1/4 cup grated Parmesan cheese	1 cup shredded mozzarella cheese
1 pound ground beef, cooked and drained	1 cup milk
1 tsp. dried oregano leaves	2/3 cup Bisquick baking mix
1/2 tsp. dried basil leaves	2 eggs
	1 tsp. salt
	1/4 tsp. pepper

Heat oven to 400° F. Lightly grease 10-inch pie plate. Layer cottage cheese and Parmesan in plate. Mix beef, oregano, basil and tomato paste. Spoon half the mozzarella cheese evenly over top. Beat milk, baking mix, eggs, salt, and pepper until smooth (15 seconds in blender on high speed or 1 minute with hand beater). Pour into plate. Bake until golden brown and knife inserted halfway between center and edge comes out clean (30-35 minutes). Sprinkle with remaining cheese. Let stand 5 minutes before cutting. 6 to 8 servings.

BEEF PATTIES PARMIGIANO

(Eloise Potter)

1 1/2 to 2 pounds of ground beef	Fine dry bread crumbs
1 tsp. salt	3 Tbsp. margarine
1/2 tsp. pepper	1 can (8 ounces) tomato sauce
1 egg, beaten	4 to 6 slices mozzarella cheese
2 Tbsp. milk	Grated Parmesan cheese (optional)

Mix meat, salt, and pepper. Form in 4 to 6 patties. Mix egg and milk. Dip patties in mixture, then in crumbs. Brown patties on both sides in margarine in skillet over medium heat. Pour over tomato sauce and simmer to desired degree of

doneness. Top each patty with a slice of mozzarella and a sprinkling of Parmesan. Cook covered until cheese melts. Serves 4 to 6. Fresh or canned mushrooms may be added with tomato sauce.

ANN LANDER'S MEAT LOAF RECIPE

(Carol Weeks, Estelle Terry)

2 pounds ground round steak	1 tsp. Accent
2 eggs	½ cup warm water
1½ cups bread crumbs	1 package Lipton onion soup mix
¾ cup ketchup	

Beat thoroughly. Put in loaf pan. Cover with 3 strips bacon if you like that flavor. Pour over all one 8-ounce Hunts Tomato Sauce. Bake one hour at 350°F. Serves six.

EVERYDAY MEAT LOAF

(Sarah Eaton)

1½ pounds ground beef	2 Tbsp. grated onion
2 eggs, beaten	1 tsp. salt
¾ cup milk	½ tsp. ground sage (optional)
2/3 cup dry bread crumbs	Dash black pepper

Combine eggs, milk, bread crumbs, onion, salt, sage and pepper. Add beef and mix well with hands. Pat mixture into 8½ x 4½ x 2½ inch loaf dish. Bake at 350°F for 1 hour. Spread catsup sauce over meat loaf. Bake 15 minutes longer. Makes 6 generous servings.

Catsup Sauce

½ cup catsup	1 tsp. dry mustard
2 Tbsp. brown sugar	¼ tsp. ground nutmeg

HAMBURGER SUPPER

(Becky Spivey)

1½ pounds hamburger, browned	2 cups water
1 cup tomato sauce	1 cup macaroni, cooked
1 package onion soup mix	Grated cheese

Add tomato sauce, soup mix and water to browned hamburger. Simmer 5 minutes. Add macaroni and grate cheese on top. Bake at 450°F for 15 minutes.

HAMBURGER PIE

(Ruth Harrell)

- | | |
|-----------------------------|--|
| 1 pound ground chuck | 1 can green beans (1 lb. 4 ounce) |
| 1 small onion | 1 can tomato soup (10½ ounce) |
| ½ tsp. salt | 2 cup mashed potatoes (instant) |
| ¼ tsp. pepper | |

Cook onion and beef in skillet until brown. Add seasoning. Drain beans and add soup. Pour into 1½ quart baking dish. Spoon mashed potatoes over mixture and bake for 20 minutes at 350°F. Serves 4-6.

SAVORY CORN-MEAT PIE

(Eloise Potter)

- | | |
|--------------------------------------|---|
| 1 cup bread crumbs | 1 tsp. salt |
| ½ cup milk | 1 Tbsp. Worcestershire sauce |
| ¾ to 1 pound lean ground beef | 3 Tbsp. catsup |
| 1 egg, beaten | 1 12-ounce can Niblet corn, drained,
seasoned and heated |
| 2 Tbsp. onion, grated | |

Soften bread crumbs in milk. Add meat, egg, onion and seasonings. Mix well. Line a 10-inch pie pan with meat mixture. Bake at 350°F for 40 minutes. Fill meat crust with hot corn. Return to oven for 5 minutes. Garnish with parsley. Serves 4 to 6. A larger size pan is needed if a full pound of meat is used.

CHILI

(Judi Corke)

- 1 pound ground beef**
- 1 cup chopped onion**
- 2 15-16-ounce cans whole peeled tomatoes**
- 1 8-ounce can tomato sauce**
- 1 16-ounce can kidney beans, drained**
- 1 tsp. salt**
- ¼ tsp. pepper**
- 1 Tbsp. chili powder (or more if desired)**
- 2 tsp. sugar**

Brown beef and onion, drain fat. Add rest of ingredients and simmer for 30-60 minutes. Serve with oyster crackers. Makes approximately 7 cups.

SPARERIBS SWEDISH STYLE

(Fern Grantham)

2 racks spareribs (about 2 pounds)

¼ tsp. pepper

1 tsp. granulated sugar

1 Tbsp. salt

1 Tbsp. crushed whole allspice

¼ cup butter

1 Tbsp. meat extract or bouillon cube

1 cup hot water

Cut spareribs into 2 or 3 rib portions. Sprinkle with pepper, sugar, salt and allspice which have been combined. Saute a few at a time in hot butter until browned on both sides. (Don't let butter burn.) Add extract or cube dissolved in water. Cook covered until tender (about 45 minutes). For smorgasboard serve cold or at room temperature. For main dish serve hot with mashed potatoes and cream gravy. Makes 8 smorgasbord servings or 4 main-dish servings.

GLAZED PORK CHOPS

(Fern Grantham)

4 1-inch thick pork chops

1 Tbsp. butter

2 Tbsp. water

Salt, pepper and paprika

5 Tbsp. sugar

1½ tsp. cornstarch

¼ tsp. salt

¼ tsp. cinnamon

10 whole cloves

2 tsp. orange rind

½ cup orange juice

2 tsp. brandy flavoring

4 to 6 thin orange slices

2 bunches white grapes

Season chops with salt, pepper and paprika and brown well in butter. Turn heat very low and add water. Cover and cook until tender. Cook sugar, cornstarch, salt, cinnamon, cloves, orange rind, orange juice together until thickened. Add flavoring. Arrange chops on platter, garnish with orange slices and grapes and pour over glaze.

PORK CHOPS ON RICE

(Cathey Terry)

6 pork chops (¾-inch thick)

1 1/3 cup packaged pre-cooked rice, uncooked

1 cup orange juice

1 10½-ounce can condensed chicken and rice soup

In skillet brown pork chops on both sides. Season with salt and pepper. Place rice in 12 x 7½ x 2-inch baking dish. Pour orange juice over rice. Arrange pork chops on rice. Pour chicken soup over all. Cover and bake at 350°F for 45 minutes. Uncover, bake 10 minutes. Serves 6.

PORK CHOP AND POTATO SCALLOP

(Carol Weeks)

4 pork chops (about 1 pound)
**1 can (10½ ounces) condensed
cream of mushroom soup**
½ cup sour cream
¼ cup water

2 Tbsp. parsley, chopped
4 cup potatoes, thinly sliced
Salt
Pepper

Brown chops. Blend soup, sour cream, water and parsley. In 2-quart casserole alternate layers of potatoes sprinkled with salt and pepper and sauce. Top with chops. Cover; bake in 375° F oven 1¼ hours. Serves 3 to 4.

PORK-RICE DISH

1 cup uncooked regular rice
4 or 5 pork chops
¼ cup chopped onion

1 can tomato soup
1 cup water

Sprinkle rice in 13 x 9 x 2-inch pan. Arrange chops over rice. Sprinkle with onion. Combine soup and water and pour on, lifting chops so liquid settles to bottom. Bake at 375° F for 1 hour.

SAUCY FRANKS

(Jane Jennings)

1 lb. hotdogs
1 small onion, chopped
2 Tbsp. margarine
1 Tbsp. Worcestershire sauce

¼ cup brown sugar
2 Tbsp. vinegar
1 lb. can tomato sauce

Melt butter. Score hotdogs and brown with onion in skillet. Add rest of ingredients. Simmer for 30 minutes. Serve on bread.

Poultry. Cheese &
Egg Main Dishes

POULTRY, CHEESE & EGG MAIN DISHES

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ALMOND CHICKEN

(Becky Spivey)

- | | |
|--|-------------------------------------|
| 1 cup chicken, boned and uncooked | 2 cups chicken stock, heated |
| 2 Tbsp. cooking oil | ½ tsp. monosodium glutamate |
| ½ tsp. salt | 2 tsp. soy sauce |
| ½ cup water chestnuts, diced | 2 Tbsp. cornstarch mixed |
| ½ cup bamboo shoots, diced | with ¼ cup cold water |
| 1 cup celery, diced | ½ cup whole toasted almonds |
| ½ to 1 cup mushrooms, diced | |

Dice chicken into pieces approximately 1-inch square. Saute lightly in salted oil in hot large frying pan about 5 minutes. Reduce to medium heat and add vegetables. Increase heat and toss and turn until ingredients are blended, about 3 minutes. Add stock, soy sauce and monosodium glutamate. Cover and cook 5 minutes or until vegetables are crispy done. Gradually add cornstarch paste to thicken to medium consistency. Add toasted almonds and serve at once with hot steamed rice. Serves 4.

CHICKEN TETRAZINI

(Cookie Long)

- | | |
|--|--|
| 1 hen (4 or 5 lbs.) | 1 small can mushrooms and juice |
| ½ bell pepper, cut up fine and
 boiled in salt water | 1 can mushroom soup |
| ½ can pimentos cut fine | ¾ lb. Italian spaghetti (long) |
| | ¼ lb. blanched almonds, sliced |

Boil chicken in 3 or 4 cups water until tender. Remove from broth, take off bones and cut up (not too fine). Cook spaghetti in broth 10 minutes or until tender. Mix all ingredients and save half of almonds to sprinkle on top. Arrange in Pyrex or casserole dish, put in slow oven (350° F) for 30 or 40 minutes before serving. This will freeze well before baking.

CHICKEN AND VEGETABLES

(Jean Wall)

- | | |
|------------------------|--------------------------------|
| 1 chicken | 2 bell peppers |
| 4 carrots | ½ cup rice |
| 2 onions | ½ cup shortening or oil |
| 2 stalks celery | Salt |
| ½ cup catsup | Pepper |

Boil chicken until done. Save broth. Slice carrots, onions, celery and bell pepper and stir-fry in oil in large frying pan until almost tender. Add rice, catsup and enough broth to cover. When rice is just done, add chicken which has been cut off bone. Add salt and pepper to taste. Do not overcook.

BARBECUE CHICKEN

(Margaret Finch, from first and second editions)

- | | |
|-------------------------------------|-----------------------------|
| 1 pint vinegar | 1 stick butter |
| 1 pint water | red pepper to taste |
| 1½ Tbsp. prepared mustard | (I use black pepper) |
| 3 Tbsp. sugar | Salt to taste |
| 2 Tbsp. Worcestershire sauce | Paprika |

Mix together water, vinegar, mustard, sugar and Worcestershire sauce, pour in roaster. Then put salted chickens in roaster. Pour melted butter over chickens, then sprinkle red pepper on top of that. Place uncovered roaster in oven at 350° F and let cook for ½ hour. After that baste every 10 to 15 minutes with pastry brush until tender and brown. Sprinkle with paprika a few minutes before removing from oven. You may thicken gravy if you wish. (This is for 2 chickens.)

BARBEQUED CHICKEN

(Carol Weeks)

- | | |
|------------------------------|-------------------------------|
| 1 frying size chicken | ½ stick margarine |
| ½ cup vinegar | 1 Tbsp. tomato ketchup |
| ¼ cup water | Salt |
| 1 tsp. red pepper | |

Cut up chicken. Salt. Put in pressure cooker with other ingredients and pressure cook 20 minutes.

DUMPLINGS FOR CHICKEN PASTRY

(Mrs. Joe Tippett, from second edition)

- 1 cup plain flour, unsifted**
- 1 lump shortening, (size of walnut)**
preferably lard
- ½ cup boiling water**
- 2 eggs**

Nest shortening in flour. Pour boiling water over shortening. When shortening dissolved, break in eggs and work all ingredients together into pie dough consistency. Roll out dough until paper thin. Let dry. Cut into strips.

Season broth in which hen has been tendered with ¼ tsp. black pepper, ½ tsp. sage, and salt to taste. Bring broth to rolling boil and drop in pastry, piece by piece. Be sure each piece of pastry is submerged before adding another or it will stick together.

Cover pot and let simmer slowly 15 minutes. Pastry will float when done.

CHICKEN AND RICE

(Carol Weeks)

1 chicken, cut up
1 10½-ounce can cream of mushroom soup

1 envelope onion soup mix
1 cup uncooked rice
2 soup cans of water

Combine all ingredients except chicken. Put in 13 x 9 x 1-inch baking dish. Mix well. Arrange chicken over rice mixture. Brush chicken with melted butter. Cover with foil. Bake at 425° F for 30 minutes. Remove foil and bake 30 minutes longer or until chicken is done.

CHICKEN STRATA

(Grace Belcher)

2 slices white bread, cubed
6 slices white bread, whole with crusts removed
2 cups diced cooked chicken
½ cup chopped onion
½ cup chopped celery
¼ cup chopped green pepper

½ cup mayonnaise
¾ tsp. salt
Dash pepper
2 beaten eggs
1½ cups milk
1 can cream of mushroom soup undiluted

Place layer of cubed white bread in bottom of pan. Combine chicken, onion, celery, green pepper, mayonnaise, salt and pepper and spread over cubes. Arrange bread slices atop chicken mixture. Beat eggs and combine with milk. Pour over all. Cover and chill 1 hour or overnight. Stir mushroom soup and spoon over top. Bake in 325° F oven about 1 hour or until set.

BROCCOLI-CHICKEN CASSEROLE

(Susie Roberson)

2 10-ounce packages frozen broccoll
2 cups sliced chicken, cooked
2 cans cream of chicken or mushroom soup
1 cup mayonnaise

1 tsp. lemon juice
½ tsp. curry powder
½ cup Pepperidge Farm dressing
½ cup grated Cheddar cheese

Cook broccoli 3-5 minutes. Drain. Put on bottom of 9 x 12-inch casserole. Layer chicken evenly over broccoli. Mix soups, mayonnaise, lemon juice and curry powder. Pour over all. Sprinkle with dressing. Cook 25-30 minutes at 350° F. During last 10 minutes sprinkle with cheese.

CHICKEN CRUNCH

(Eloise Potter)

- 1 can cream of mushroom soup
- $\frac{3}{4}$ cup milk
- 1 Tbsp. onion, finely chopped
- 1 Tbsp. parsley, chopped (or dried flakes)
- 2 pounds chicken parts
- 1 cup herb-seasoned stuffing, finely crushed
- 2 Tbsp. butter, melted

Mix $\frac{1}{3}$ cup soup, $\frac{1}{4}$ cup milk, onion and parsley. Dip chicken parts in mixture. Roll in stuffing. Place in shallow baking dish (12 x 8 x 2-inch). Drizzle butter on chicken. Bake at 400°F for 1 hour. Combine remaining ingredients (soup and milk) and heat, stirring now and then. Serve over chicken if desired. 4 to 6 servings.

CHICKEN AND RICE

(Jane Jennings)

- | | |
|---------------------------------|------------------------------|
| 1 chicken cut in serving pieces | 1 can cream of mushroom soup |
| 2 cups rice | 1 can onion soup |

Put rice in bottom of 9x12 pan. Place chicken on top of rice. Mix soups with 1 can of water. Pour over chicken. Bake in oven at 350°F. for 1 hour.

CHICKEN CASSEROLE NO. 1

(Rochelle Pulley)

- | | |
|------------------------------|---------------------------------------|
| 3 pounds chicken | 1 can undiluted cream of celery soup |
| 1 cup rice | 1 can undiluted cream of chicken soup |
| 1 package dry onion soup mix | |

Boil chicken and take meat off bones. Cook rice in broth. Put cooked rice in bottom of baking dish and pour celery soup over it. Arrange chicken on top of this and pour chicken soup over it. Add a little broth if dry. On top sprinkle dry onion soup mix. Bake 30 to 45 minutes at 375°F until brown.

CHICKEN CASSEROLE NO. 2

(Mrs. C. S. Foshee, from second edition)

- | | |
|----------------------------------|--------------------------------|
| 4 cups chicken, cooked and diced | 2 cup Pepperidge Farm dressing |
| 1 can cream chicken soup | 2 Tbsp. onion, grated |
| 1 small can pimento | |

Add soup, pimento and onion to chicken. Any amount of seasoning you desire may be used. Put a layer of crumbs in baking dish and alternate with chicken mixture. Bake in moderate oven until well-blended.

BONED CHICKEN IN SOUR CREAM

(Jane Driver)

6 chicken breasts
1 pint sour cream
1 tsp. celery salt
2 tsp. paprika
4 cloves garlic

4 tsp. salt
½ tsp. pepper
½ stick butter or margarine
1 large box Pepperidge Farm stuffing mix

Skin chicken and debone. Cut breasts in half. Combine sour cream, lemon juice and all spices. Turn chicken to coat well. Refrigerate overnight. Preheat oven to 350°F. Roll coated chicken in stuffing mix. Arrange in single layer in baking dish. Melt butter and spoon over chicken. Bake uncovered for 45 minutes. Spoon rest of butter over chicken and bake 15 to 20 minutes longer until brown. Makes 12 servings.

CHICKEN IN GARLIC SAUCE

(Fern Grantham)

3-pound fryer, cut in pieces
1 clove garlic, chopped fine
¼ cup butter
2 Tbsp. vegetable oil
1¼ cups water

¼ cup milk
1 Tbsp. coarse salt
Pepper
½ tsp. cayenne

Melt butter and oil together. Add chicken and brown. Remove chicken and add garlic and saute until golden brown. Add water, milk, salt, pepper and cayenne. Stir to loosen brown bits. Bring to a boil. Return chicken to pan. Cover and cook on low heat 45 minutes to 1 hour. Remove chicken and keep warm.

Sauce

3 egg yolks
1 cup heavy cream

Beat egg yolks into cream. Stir into pan drippings. Cook on low heat until thickened. Do not allow to boil. Strain, spoon some over chicken and serve rest in bowl to be poured over cooked rice.

CORNISH HENS

(Sandra Ward)

2 cornish hens
1 cup uncooked rice
2½ cups water

1 can cream of chicken soup
1 pkg. Good Seasons Italian Salad Dressing mix

Mix all ingredients and pour over and around hens. Cover and bake at 350°F for 1 hour. Uncover and bake 3 minutes. Serves 6.

CHICKEN or TURKEY CHOW MEIN

(Carol Weeks)

- 1 stick margarine
- 1 cup onion, chopped
- 2 cups celery, chopped
- 1 tsp. salt
- 4 cups cooked chicken or turkey, chopped
- 2 cans mixed Chinese vegetables, drained
- 2½ cups chicken broth or hot water

Thickening

- | | |
|-----------------------------|-------------------|
| ¼ cup cold water | 1 Tbsp. soy sauce |
| 4 Tbsp. cornstarch or flour | 1 tsp. sugar |

Melt butter, add celery and onion and cook until tender. Add broth and meat. Cook and add drained vegetables. Add thickening and turn off heat. Do not cook too much. Serve over rice or Chow Mein noodles. Add more soy sauce, if you like the flavor.

CHICKEN SUPREME

(Pauline Stallings)

- | | |
|--------------------------------|----------------------|
| 4 to 6 chicken breasts, halved | 1 can mushroom soup |
| 8 to 12 strips bacon | ¼ pound chipped beef |
| ½ pint Sealtest sour cream | |

Wrap 1 strip of bacon around each half of chicken breast. Put side by side in baking pan which has been covered with a layer of chipped beef. Mix sour cream and soup and pour over chicken. Do NOT salt since bacon and chipped beef supply plenty. Cook uncovered at 300°F for 2 hours. The sauce will be almost absorbed and the chicken nicely browned outside and succulent inside. This is an ideal company dish. If dinner is delayed, this dish may remain in the oven as much as another hour without harm.

PRESSED CHICKEN

(Mrs. Donald Stallings, from first edition)

- | | |
|-----------------------------|--------------------------|
| 1 hen, cooked and diced | 1 cup chicken broth |
| 1 cup English peas (canned) | 4 eggs, boiled and diced |
| 2 cups celery, diced | 5 tsp. tomato catsup |
| 1 cup almonds, chopped | 1 package Knox gelatine |
| 1 cup mayonnaise | |

Dissolve gelatine in ½ cup broth. Mix dry ingredients. Add mayonnaise, then add gelatine. Put into molds and serve on lettuce ice cold.

MOLDED CHICKEN SALAD

(Fern Grantham)

1 envelope unflavored gelatin	1/3 cup mayonnaise
2 Tbsp. lemon juice	1 cup diced, cooked chicken
2 chicken-bouillon cubes	3/4 cup diced apples
1/2 tsp. salt	Salad greens
1 3/4 cups hot water	

Soften gelatin in lemon juice. Dissolve bouillon cubes and salt in hot water; add to gelatin. Cool until consistency of unbeaten egg white. Fold in mayonnaise, chicken and apples. Pour into 6 small molds or into loaf pan. Refrigerate until firm. Unmold and serve on crisp salad greens. Makes 6 servings.

SPICY SAUSAGE STUFFING

(Fern Grantham)

1 pound hot pork sausage	1 can cream of mushroom soup
1/2 cup onion, chopped	4 more cups bread stuffing cubes
1 cup celery, chopped	1 Tbsp. parsley, chopped
3 cups bread stuffing cubes	1/2 tsp. salt
1/2 cup milk	1 tsp. poultry seasoning

Crumble sausage and brown in frying pan. Add onion and celery and cook until tender. Add 3 cups stuffing cubes and cook until light brown. Heat milk and soup together, stirring until smooth. Add to 4 more cups stuffing cubes. Combine with sausage mixture. Add parsley, salt and poultry seasoning. Bake in buttered casserole, covered, 20 minutes at 350°F. Uncover and bake another 5 minutes for a crisp topping. Yield 10 to 12 servings.

CHEESE SOUFFLE

(Joy Reed)

9 slices bread, cubed	1/2 tsp. salt
1 stick margarine or butter	3 egg yolks, beaten
3/4 pound sharp Cheddar cheese, grated	3 egg whites, stiffly beaten
1/2 tsp. red pepper	2 cups milk
1/2 tsp. dry mustard	

Melt margarine and pour over bread cubes. Combine remaining ingredients, except egg whites. Pour over bread mixture. Fold in egg whites. Put in 11 x 7-inch baking dish. Refrigerate overnight. Sprinkle with paprika and bake at 350°F for 30-45 minutes until firm.

PARSLEY RICE

(Mrs. William K. Quick, from second edition)

1 cup rice (cook as directed)
1 can cream of chicken soup
½ can water

1 tsp. parsley
1 cup grated cheese
1 Tbsp. grated onion

After rice is well done, combine with other ingredients, reserving enough cheese to garnish top of the casserole. Bake in medium oven until thoroughly hot and the cheese is melted.

MACARONI AND CHEESE

(Linda Chamblee)

2½ cup uncooked elbow macaroni
1½ Tbsp. salt

½ tsp. dry mustard
Dash pepper
2¼ cup milk

Sauce:
¼ cup butter or margarine
¼ cup unsifted all-purpose flour
1 tsp. salt

2 cups grated sharp Cheddar cheese
3 Tbsp. butter or margarine, melted
½ cup packaged dry bread crumbs

Preheat oven to 375°F. In large kettle, bring 4 quarts water to boiling. Add macaroni and salt; boil rapidly, uncovered and stirring occasionally, 10 minutes, or until tender. Drain. Meanwhile, make sauce: Melt butter in 2-qt. saucepan; remove from heat. Stir in flour, salt, mustard, and pepper until smooth. Gradually add milk; cook, over medium heat, stirring constantly, until mixture begins to boil. In 2-qt. casserole, layer half macaroni with ¾ cup cheese; repeat. Pour sauce over top and sprinkle with rest of cheese. Toss butter with bread crumbs; sprinkle over top. Bake, uncovered, for 30 minutes or until cheese is golden.

BAKED GRITS WITH CHEESE

(Kaye Grissom)

1 cup grits
½ pound grated cheese
2 eggs

⅛ tsp. red pepper
Paprika

Cook grits as usual. Add cheese, saving some for topping. Add eggs. Season with pepper. Pour into 1½ quart casserole. Top with cheese. Sprinkle with paprika. Bake 20 minutes at 375°F. Serve hot.

CHEESE AND SPINACH QUICHE

(Emma Bocoock)

- | | |
|--|--------------------------------------|
| 1 9" unbaked pie shell | 3 eggs, beaten |
| 2 slices Swiss cheese (7"x4") | 1 cup half and half |
| ½ cup chopped spinach | 2 tsp. flour |
| ½ cup sliced mushrooms | ½ tsp. salt |
| 1 can tender chunk ham or chicken
(flake with fork) | ¼ cup shredded Cheddar cheese |

Place Swiss cheese on bottom of crust; sprinkle with spinach, mushrooms and meat. Mix well next 4 ingredients. Pour into pie shell. Sprinkle with Cheddar cheese. Bake at 350°F for 40 to 45 minutes. Makes 4 to 6 servings.

EGG FOO YONG

(Cathey Terry)

- 6 eggs**
- 1½ cups (16-ounce can) bean sprouts, drained**
- ¼ cup instant minced onion or
1 cup chopped onion**
- 2 Tbsp. chopped green pepper**
- ½ tsp. salt**
- Dash pepper**

In large mixing bowl, beat eggs well. Add remaining ingredients and mix well. In large fry pan heat about 2 Tbsp. oil. Drop egg mixture by tablespoonful and fry until golden. Turn and brown other side. Drain on paper towel. Serve hot with soy sauce. Sliced water chestnuts, diced cooked pork or shrimp can be added for variety.

NEW JERSEY EGGS

(MaryAnn Powell)

- | | |
|--------------------------------|-------------------------------------|
| 1 large onion | 6 eggs |
| 1 clove garlic | 1 tomato, sliced |
| 1 green pepper | ½ cup Cheddar cheese, grated |
| ½ lb. mushrooms, sliced | |

Saute onion, green pepper, garlic and sliced mushrooms in butter or bacon drippings in a cast-iron skillet. When they are almost done, break whole eggs over top, arranging so that yolks are evenly distributed throughout pan. Watch eggs very closely and when almost set, place sliced tomatoes in an even layer on top of eggs and top with cheese. Then transfer the skillet to the oven and cook under the broiler until eggs are done and cheese is melted.

TEN MINUTE OMELET

(Emma Bocoock)

4 eggs, separated
¼ tsp. salt
⅛ tsp. pepper

1 Tbsp. flour
2 Tbsp. softened butter or margarine
1 Tbsp. water

Beat egg whites with salt until stiff but not dry. In separate bowl beat egg yolks with salt, pepper, flour, 1 Tbsp. butter and water until fluffy. Fold beaten yolks into whites. Heat remaining butter in 9" skillet until hot. Pour in eggs. Cover tightly, reduce heat to low and cook 8 to 10 minutes until eggs feel dry. Fold in half and serve.

EGGS RUSTICA

(MaryAnn Powell)

½ lb. bacon
¾ lb. mushrooms
2/3 cup sliced green onions
12 eggs

1½ cup heavy cream or half-and-half
½ tsp. salt
⅛ tsp. pepper
2 cups cheese

Fry bacon, drain and crumble. Fry mushrooms and onions in reserved bacon drippings. Mix eggs and cream together. Add salt and pepper. Place bacon and mushroom mixture in a buttered oven dish. Pour egg mixture over that and sprinkle cheese over all. Bake for 35 minutes at 325° F. This recipe can be easily cut in half.

EGGS WITH CREAM DRESSING

(Ruth MacDonald)

2 Tbsp. butter
3 Tbsp. flour
1½ cup milk

1 tsp. salt
Pinch pepper
3 eggs, hard-boiled

Cream butter and flour. Place on stove and stir until butter is melted. Add milk, stirring all the time until mixture is thick. Add salt and pepper. Separate the whites of eggs from yolks. Chop the whites fine and add to the dressing. Arrange slices of toast on a hot platter. Pour the dressing over the toast. Force the yolks through a ricer onto the toast and dressing. Serve hot.

Seafood

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FISH STEW

(Barbara Aills)

2 lbs. rock fish	1 can tomato juice
2 lbs. Irish potatoes	1 pint water
2 lbs. onions	¾ cup Wesson oil
2 cans tomato sauce	4 eggs
¼ cup A-1 sauce	2 tsp. salt
½ tsp. red pepper	

Make in thick pot. Sprinkle salt over bottom of pot, add Wesson oil. Heat to medium heat, sear fish on all sides but do not brown, turn often for a few minutes. This will keep the fish in chunks. Add water, let come to a boil, add potatoes cut as you like, add pepper, A-1 sauce, tomato sauce, and juice. Add onions 20 minutes before you serve. Boil eggs, peel and cut. Add to stew just before serving. Cook slow about 2 hours. Serves 8.

MOCK LOBSTER

(Grace Belcher)

1 box frozen haddock (1 lb.), partially salted	3 cups cold water
¼ pound butter (not oleo)	3 Tbsp. vinegar

Simmer haddock in water and vinegar with lid on 15 minutes. Melt butter in separate pan. Place fish gently on broiler pan and pour 1/3 melted butter on top and put under broiler for 7 to 10 minutes. Serve in hunks with additional melted butter. Serves 4.

BAKED FISH

(Ruth T. Joyner)

1 cup lemon juice	2 Tbsp. Worcestershire Sauce
½ to ¾ cup grated onion	1 Tbsp. black pepper
3 Tbsp. prepared mustard	Salt (approx. ½ tsp. per pound of fish)
¼ cup melted margarine	

Place fish on greased aluminum foil in large baking pan. Cut the fish several times across the back. Place several slices of bacon across top of fish. Pour sauce over, and seal the edges of aluminum foil around the fish. Bake at 350°F to 400°F for 1 to 1½ hours.

BAKED FISH FILLETS

(Celia Wade)

Desired amount of fish fillets

Salt and pepper to taste

Italian Salad Dressing

Place fish in baking dish and season to taste. Pour salad dressing mixture over the fish and bake in 350° F for 30 minutes. After the first 15 minutes, turn the fish and baste with the sauce.

SALMON SOUTHERN CORN BREAD

(Florence Grimm)

1 7³/₄-ounce can salmon

½ tsp. salt

1 cup sifted flour

1 egg, beaten

1 cup cornmeal

1 cup salmon liquid and milk combined

4 tsp. baking powder

¼ cup margarine, melted

¼ cup sugar

Drain salmon, reserving liquid. Flake salmon. Sift together flour, cornmeal, baking powder, sugar and salt. Combine egg, salmon liquid and milk and margarine. Add to dry ingredients and mix just enough to moisten. Stir in salmon. Place in a well-greased baking dish, 8 x 8 x 2-inch. Bake in hot oven (425° F) for 25 to 30 minutes. Makes 6 servings.

SALMON CASSOULET

(Florence Grimm)

1 1-pound can salmon

2 tsp. powdered mustard

1 cup uncooked elbow macaroni

¼ tsp. pepper

1 Tbsp. chopped green pepper

2 cups salmon liquid and milk combined

1 clove garlic, finely chopped

1 cup grated cheese

1/3 cup margarine, melted

1 cup cooked lima beans.

1/3 cup flour

Drain salmon, reserving liquid. Flake salmon. Cook macaroni as directed on package. Drain. Cook green pepper and garlic in margarine until tender. Blend in flour and seasonings. Add salmon liquid and milk gradually and cook until thick, stirring constantly. Add cheese and continue cooking until cheese melts, stirring constantly. Arrange half of the macaroni, lima beans, salmon and sauce in layers in a well-greased 2-qt. casserole. Repeat layers. Bake in moderate oven (350° F) for 25 to 30 minutes. Makes 6 servings.

TUNA CREAM

(Jane Jennings)

3 hard boiled eggs (chopped) **4 cups milk**
8 Tbsp. margarine **1 lb. can peas (drained)**
8 Tbsp. flour **6½ oz. can tuna fish**

Melt margarine. Smooth in flour. Slowly add milk, stirring constantly. Bring to boil. Boil 1 minute. Add chopped eggs, tuna and peas. Heat to serve. Serve on bread or toast. Serves 6.

TUNA CASSEROLE

(Carol Weeks)

1 can (10½-ounce) condensed cream of celery soup
½ cup milk
2 cups noodles, cooked
1 can (7-ounce) tuna, drained and flaked
2 Tbsp. pimentos, diced
2 Tbsp. parsley, chopped
2 Tbsp. buttered bread crumbs

Blend soup and milk. Add noodles, tuna, pimento and parsley. Pour into 1½ qt. casserole. Top with crumbs. Bake at 350°F for 30 minutes or until hot and bubbly. 3 to 4 servings. Cooked chicken may be substituted for tuna.

SHRIMP-EGG CASSEROLE

(Fern Grantham)

1½ pounds raw shrimp
1 stick butter
1 tsp. seafood seasoning
8 hard-boiled eggs
2 cans cream of mushroom soup
1 small can condensed milk
1 small jar pimentos
2 cans sliced mushrooms
Parmesan cheese

Simmer shrimp in butter mixed with seafood seasoning 25 minutes. Drain. Make a layer of shrimp, layer of eggs and a layer of mushrooms. Repeat. Mix soup, pimentos and milk. Pour over top. Sprinkle well with cheese. Bake at 350°F for 30 minutes. Serve with yellow rice or very thin noodles.

JAMBALAYA

(Eloise Potter)

6 slices bacon, fried and crumbled
1 1/3 cups celery, diced
1 cup onion, chopped
1 cup green pepper, diced
2 cans condensed tomato soup, undiluted
2 Tbsp. ketchup (or bottled chili sauce)
2 Tbsp. Worcestershire sauce
1 cup water
1 or 2 bay leaves (optional)
Canned or fresh mushrooms to taste (optional)
2 cups boiled shrimp, deveined
and cut in half lengthwise
Salt
Pepper
Rice, steamed

Saute vegetables in bacon drippings. Add soup, ketchup, Worcestershire sauce, water and crumbled bacon, bay leaves and mushrooms. Simmer at least 10 minutes. Add shrimp. Simmer at least 20 minutes. Season with salt and pepper and serve with steamed rice. Serves 6.

SHRIMP AND MACARONI SALAD

(Fern Grantham)

1½ pounds elbow macaroni
2 pounds shrimp, cooked
1 stalk celery, chopped
1 onion, chopped
1 green pepper, chopped
1 Tbsp. Tabasco
½ bottle catsup
1 cup mayonnaise
1 lemon (juice only)
Salt
Pepper

Cook macaroni and mix in vegetables. Mix Tabasco, catsup, mayonnaise, lemon juice, salt and pepper. Pour over macaroni-vegetable mixture and mix well. Refrigerate. Makes a large bowl full.

LOBSTER CANTONESE

(Fern Grantham)

4 frozen lobster tails	¼ tsp. salt
½ pound lean pork	Dash pepper
1 Tbsp. oil	4 Tbsp. cornstarch
6 scallions, chopped	2 Tbsp. soy sauce
1 carrot, chopped	¼ cup water
1 stalk celery, chopped	1 can bean sprouts
2 cups chicken stock	

Cook lobster, cool and remove meat and cut into chunks. Brown cubes of pork in oil and add vegetables. Cook until limp but not brown. Pour in stock and add salt and pepper. Cover and cook slowly 10 minutes. Make paste of cornstarch, soy sauce and water. Add pork mixture and cook until thickened. Add lobster and drained bean sprouts. Transfer to casserole and bake 20 minutes at 350°F.

IRISH PIGS IN BLANKET

(Ruth MacDonald)

Large oysters	Pepper
Thin slices breakfast bacon	Toothpicks
Lemon	Celery
Melted butter	Toast

Wash and dry the oysters. Have as many strips of bacon as oysters. Place a strip of bacon lengthwise on your left hand, lay an oyster across the upper end. Begin to roll toward the tips of your fingers. When the oyster is enclosed in the bacon, skewer the latter with a small toothpick. Sprinkle with pepper. Dip in melted butter and broil. Serve on hot toast with celery, and garnish the platter with lemon and the white leaves of the celery.

HOT HATTERAS OYSTERS CASINO

(Patti Morgan)

2 pints fresh shucked oysters	1 tsp. salt
6 slices bacon, chopped	1 tsp. Worcestershire sauce
½ cup chopped onion	4 drops Tabasco
¼ cup chopped celery	Dash pepper
¼ cup chopped green pepper	Buttered toast points
2 tsp. lemon juice	

Drain oysters. Fry bacon until partially cooked. Add onion, celery, and green pepper and cook until tender. Add lemon juice and seasonings. Arrange oysters in a well-greased shallow baking dish. Spread bacon mixture over oysters. Bake in hot oven 400°F, for 10 to 12 minutes or until edges of oysters begin to curl and topping is brown. Serve with toast points. Serves 6.

ESCALLOPED OYSTERS

(Cathey Terry)

- 1 cup oysters**
- ¼ cup butter (or salad oil)**
- 2 Tbsp. flour**
- ¼ tsp. paprika**
- Sprinkle of salt, pepper and cayenne**
- 1 small (or medium) onion, chopped**
- ¼ cup green pepper**
- ¼ clove garlic**
- 1 tsp. lemon juice**
- 1 tsp. Worcestershire sauce**
- ¼ cup cracker crumbs**

Heat fat until hot, then take from burner and mix in flour, stirring until smooth. Return to fire and cook slowly 5 minutes until light brown, stirring constantly. Add paprika, salt, pepper and cayenne. Take pan from fire and add onions, green pepper, garlic. Cook slowly 5 minutes stirring. Take pan from fire again; add lemon juice, Worcestershire, oysters and their liquid. Stir well. Pour into baking dish, sprinkle with crumbs and bake in 400° F oven 30 minutes. Serves 2 (or 3).

Vegetables

VEGETABLES

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ASPARAGUS CASSEROLE

(Ruth Oliver)

2 small cans asparagus, drained	4 hard boiled eggs, sliced
1 can cream of mushroom soup	1 cup cracker crumbs
1 cup grated cheese	

Layer ingredients in medium casserole in the following order: 1 can asparagus, 2 sliced eggs, ½ cup cheese, ½ can soup (can be diluted with milk), layer of ½ cracker crumbs. Repeat. Bake at 350°F until bubbly.

CRUNCHY ASPARAGUS WITH DIPPING SAUCE

(Gladys Baker)

1½ lb. fresh asparagus	1½ cup water
Water for cooking	1 Tbsp. cornstarch
4 Tbsp. Worcestershire sauce	1 Tbsp. butter or margarine

Wash the asparagus under cold running water. Snap off the tough reedy bottoms (it is not necessary to peel asparagus). Stand the asparagus heads up in a tall coffee pot and add two inches of water . . . or lay the asparagus on a cake rack in a large skillet that's equipped with a cover. Add water to the bottom of the skillet, but not touching the asparagus. Steam the asparagus, covered, two to six minutes, depending on thickness of stalk. Don't overcook. Meanwhile, prepare this sauce:

Mix the Worcestershire, water and cornstarch in a small saucepan over moderate flame. Cook and stir until mixture simmers and thickens slightly. Add butter and stir until melted. Pour sauce into individual dipping bowls. Serve with hot asparagus. Serves four.

BROCCOLI CASSEROLE

(Grace Kilkelly)

¼ cup onion, chopped	2 Tbsp. flour
½ cup water	2 pkg. frozen chopped broccoll
1 8-oz. Cheez-Whiz	2 eggs
6 Tbsp. margarine	

Saute onion in butter until limp. Remove from heat. Stir in flour. Make paste. Thin with water. Add Cheez-Whiz and stir until melted and mixed well (thick sauce). Add eggs to raw broccoli. Mix well. Add sauce and mix. Bake in covered casserole at 350°F. for 1 hour (until set). Last few minutes, remove cover. Sprinkle with bread crumbs and brown.

BROCCOLI AU GRATIN

(Rochelle Strowd)

- | | |
|---|--------------------------------------|
| 1 10-ounce package frozen broccoli | 1/4 cup cheese, grated |
| 1 10-ounce can cream of chicken soup | 1/4 cup bread crumbs, toasted |

Grease 1 quart size casserole. Cook broccoli and put in casserole. Heat soup and spread over broccoli. Spread cheese over mixture, also bread crumbs. Bake until cheese has melted and bread crumbs have browned.

BROCCOLI CASSEROLE

(Celia Wade)

- | | |
|---|--|
| 2 packages frozen chopped broccoli | 1 cup grated sharp cheddar cheese |
| 1 can mushroom soup | 1/2 cup mayonnaisse |
| 2 eggs, beaten | 2 Tbsp. minced onion |

Cook broccoli as package directs. Mix with remaining ingredients and place in covered baking dish. Cover with crushed cheese crackers. Cover baking dish and bake in 350°F oven for one hour and 15 minutes.

DUTCH CABBAGE

(Ruth MacDonald)

- | | |
|-----------------------------|----------------------------------|
| 2 pounds red cabbage | 1 tsp. salt |
| 2 pounds red apples | 1/4 tsp. white pepper |
| 3/4 cup water | 2 Tbsp. red currant jelly |
| 1/4 cup butter | 1/4 cup vinegar |

Shred the cabbage and mix with the apples that have been cored but not pared and cut first in quarters, then across into thin slices. Cook with water in Dutch oven over low heat until the cabbage is quite tender. Add butter, salt, pepper and jelly dissolved in the vinegar. Serve hot.

CABBAGE PIE

(Aldona Pate)

- | | |
|--------------------------------|-----------------------------|
| 7 cups shredded cabbage | 2 tsp. salt |
| 16 saltines | 1/2 tsp. pepper |
| 2 cups milk | 1/3 tsp. celery seed |
| 1/4 cup margarine | |

In a casserole dish layer the cabbage and crackers. Heat milk with margarine. Mix seasonings and sprinkle over cabbage. Pour milk mixture over top of the other ingredients. Bake at 350°F for 30 minutes. Serves 4-6 people.

CORN PUDDING

(Mrs. S. W. Harris, from first edition)

1 cup milk	2 Tbsp. melted butter
2 Tbsp. flour	1 tsp. salt
2 to 3 Tbsp. sugar (depends on taste)	2 cups corn (or 1 can)
2 eggs	

Blend sugar, flour, salt and butter. Add milk, well-beaten eggs and corn. Pour into well greased baking dish. Bake until firm in 350° F oven.

CORN PUDDING (Variation)

(Estelle Terry)

1 cup milk	2 Tbsp. butter, melted
2 Tbsp. flour or corn meal	1 tsp. salt
2 Tbsp. sugar	1 can cream corn
2 eggs	1 tsp. vanilla (optional)

Blend sugar, flour, salt and butter. Add milk. Add well-beaten eggs and corn. Place in greased baking dish. Preheat oven to 350° F and cook until firm and slightly brown.

CORN FOR FREEZER

(Emma Bocoock)

12 cups corn (cut off cob)	1½ tsp. non-iodized salt
1 stick oleo or butter	1½ cups water
3 tsp. sugar	

Put all ingredients in heavy weight pan. Let come to a boil. Watch carefully to prevent sticking to bottom of pan. Cool and put in containers and freeze.

COPPER PENNIES

(Rhonda Swindell)

2 pounds cooked, sliced carrots (canned carrots work fine)	1/3 cup oil
1 onion, sliced thinly in rings	1 Tbsp. Worcestershire sauce
1 bell pepper, thinly sliced	½ tsp. salt
2/3 cup vinegar	1 tsp. prepared mustard
1 can tomato soup	¼ cup sugar

Mix all ingredients and refrigerate overnight. This may be kept in refrigerator for several weeks. Add extra carrots as needed.

SWEET POTATO PUDDING

(Mrs. W. J. Edwards, from first edition)

4 eggs	¼ cup butter
1 tsp. nutmeg	1 cup sugar
1 tsp. cinnamon	2 cups milk
1 quart raw sweet potato, grated	¼ tsp. salt

Beat eggs well and add milk. Mix spices and sugar with grated sweet potato. Add melted butter and stir in milk and egg mixture. Pour into a pudding pan that has sides and bottom well greased. Bake one hour in a moderate oven. Stir occasionally as the potato browns on sides and top. The browned potato throughout the pudding gives a rich nutty flavor and texture. Grated lemon rind may be used for flavoring. Serve the pudding plain, with a sauce or with whipped cream.

SWEET POTATO SOUFFLE

(Mary Lib Privette)

3 cups sweet potatoes, mashed	2 eggs
1 cup white sugar	½ cup milk
½ tsp. salt	1 tsp. vanilla
½ stick margarine, melted	

Mix together and pour into buttered baking dish.

Topping

1 cup brown sugar	1/3 stick margarine, melted
1/3 cup flour	1 cup coconut, grated
1 cup pecans, chopped	

Mix together and sprinkle over souffle. Bake at 350°F for 25 minutes.

BOSTON BAKED BEANS

(Linda Chamblee)

1 large can pork and beans (3 lb., 4 oz.)	¼ tsp. black pepper
3 Tbsp. brown sugar	1 Tbsp. minced onion
5 Tbsp. molasses	½ tsp. Worcestershire sauce
½ tsp. salt	½ tsp. Durkees dressing
¼ tsp. red pepper	Several shakes of Texas Pete
	2/3 cup catsup

Mix together in casserole dish. Top with hot dogs, bacon, or vienna sausage. Bake 1 hour at 350°F. Serve hot.

BAKED BEANS

(Eunice Wall)

1 can pork and beans
1 Tbsp. ketchup
1 medium onion, sliced

1 Tbsp. vinegar
¼ Tbsp. mustard

Mix ingredients together with strips of bacon on top. Bake in 350°F oven for 1 hour.

POLISH POTATO PANCAKES

(Grace Belcher)

6 large potatoes
1/3 cup flour
1 tsp. baking powder
2 eggs

1¼ tsp. salt
½ tsp. pepper
1 Tbsp. grated onion
1/3 cup shortening

Peel potatoes and cover with water. Sift flour and baking powder. Beat eggs slightly with fork; add salt, pepper, onion and flour. Drain potatoes and quickly grate them and pack into measuring cup. Press off excess liquid. You should come out with 2½ cups of drained, grated potatoes. Stir potatoes into egg mixture and blend thoroughly.

Heat shortening in skillet until medium hot. Put heaping tablespoonsful of potato mixture into hot shortening. Fry 3 or 4 cakes at a time to a crusty brown, turning to brown other side. Drain on paper towel. May be served with sour cream or apple sauce. Serves 4.

RICE DISH

(Pauline Stallings)

¾ stick margarine
1 1/3 cups regular rice, uncooked
1 can beef consomme

1 can onion soup
1 small can mushrooms, drained

Melt margarine in baking dish. Add other ingredients, stir, cover. Bake at 375°F for 45 minutes.

FIVE CAN CASSEROLE

(Mrs. Edgar B. Fisher, from second edition)

1 can French-style string beans
1 can bean sprouts
1 can water chestnuts, sliced

1 can French fried onion rings
1 can condensed mushroom soup

Drain beans, sprouts and chestnuts well. Add to mushroom soup. Pour mixture into baking dish and dot with butter. Bake at 350°F about ½ hour. Spread onion rings on top and bake another 10 minutes.

DUTCH GREEN BEANS

(Ann Dent)

- | | |
|--|----------------------------|
| 3 strips bacon, cooked and crumbled | ¼ tsp. salt |
| 1 small onion, sliced | ¼ tsp. dry mustard |
| 1 can water chestnuts, drained | 1 Tbsp. brown sugar |
| 1 lb. can green beans | 1 Tbsp. vinegar |
| 2 tsp. corn starch | |

Brown onion and chestnuts in bacon grease. Drain beans and save ½ cup liquid. Mix liquid with starch, salt, mustard, sugar and vinegar in skillet. Cook until mixture boils. Add green beans and heat through. Put crumbled bacon on top and serve.

STRING BEAN CASSEROLE

(Estelle Terry)

- 1 can mushroom or celery soup**
- ¼ cup sweet milk**
- 1 can French fried onion rings**
- 3 cups string beans, cooked and drained**
- Dash of salt and pepper**

Alternate layers of string beans and half the onions. Mix milk, soup, salt and pepper until smooth and pour over ingredients. Bake at 350°F for about 20 minutes or until bubbling. Top with the other half can of onion rings. Bake 5 minutes more.

KATIE'S VEGETABLE CASSEROLE

(Joy Reed)

- 2 1-pound cans French-style green beans**
- 1 1-pound can green peas**
- 1 1-pound can midget lima beans**
- 1 can water chestnuts, drained
and thinly sliced**
- Ritz crackers, crushed**
- SAUCE:**
- 1½ cups mayonnaise**
- 1 tsp. mustard**
- 1 tsp. Worcestershire sauce**
- 1½ tsp. lemon juice**
- 1 onion, grated**

Drain all vegetables and layer in 2½ quart casserole dish. Add sauce. Top with crushed Ritz crackers. Cook at 350°F until bubbly.

IMPOSSIBLE VEGETABLE PIE

(Aldona Pate)

2 cups chopped fresh broccoli or cauliflower (or 1 pkg. frozen)	1½ cup milk
½ cup chopped onions	¾ cup Bisquick
½ cup chopped green peppers	3 eggs
1 cup shredded Cheddar cheese	1 tsp. salt
	¼ tsp. pepper

Heat oven to 400° F. Lightly grease a 10" pie plate. Bring 1 cup water to boil, add ½ tsp. salt and add broccoli. Cook until almost tender, about 5 min. Drain. Mix broccoli, onion, green pepper and cheese in pie plate. Beat remaining ingredients until smooth. Pour into pie plate and bake until golden brown, about 35-40 min. A knife will come out clean. Let stand for 5 minutes before serving.

ITALIAN EGGPLANT CASSEROLE

(Becky Spivey)

1 medium eggplant
1 8-ounce can tomato sauce
Parsley flakes to taste
Pepper to taste
1 tsp. oregano
1 tsp. garlic salt
1 onion, minced
8 ounces mozzarella cheese, shredded
½ cup Parmesan cheese, grated

Peel eggplant and cut into half in slices. Place third of eggplant slices in a greased 2 quart casserole. Pour third of tomato sauce over eggplant; add parsley flakes and pepper. Sprinkle with third of oregano, garlic salt, onion and mozzarella cheese. Repeat layers, ending with cheese. Sprinkle with Parmesan cheese. Bake at 400°F for 20 to 25 minutes. Makes 6 servings.

STUFFED ONIONS

(Mrs. Edgar B. Fisher, from first edition)

6 onions	Salt
1 cup soft bread crumbs	Pepper
¼ cup nuts, chopped	Butter
¼ cup cheese, grated	

Boil onions until nearly tender in salted water and drain. Scoop out center. Chop center up and brown in butter to a light brown. Add this to bread crumbs, nuts and cheese and season well with salt and pepper. Fill the onions with this mixture and dot with butter and bake in hot oven until brown.

SQUASH CASSEROLE

(Anna Corbett)

2 pounds squash, sliced
1 small onion, chopped
Salt and pepper to taste
1 Tbsp. butter, melted
½ cup melted butter

1 can chicken soup, undiluted
1 cup sour cream
2 Tbsp. pimento, chopped (optional)
½ package seasoned stuffing mix

Cook squash and onion in small amount of water. Drain. Season with salt, pepper and 1 Tbsp. butter. Stir in soup, sour cream and pimento. Combine ½ cup butter and stuffing mix, stirring until well blended. Combine half of stuffing mixture and all of squash mixture. Put into a 2 quart buttered casserole. Put remaining stuffing mix on top and bake at 375° F for 30 minutes.

SQUASH CASSEROLE

(Ellen Thrift)

4 cups squash
¼ cup chopped onion
3 Tbsp. butter
1 cup grated mild cheese
¾ cup milk

1 tsp. salt
⅛ tsp. pepper
1 egg
1 Tbsp. Parmesan cheese
1 Tbsp. cornflake or bread crumbs

Saute onion in butter, add squash. Cook until tender and nearly dry, add cheese, milk, and slightly beaten egg, salt and pepper. Pour into buttered 1½ quart casserole dish, sprinkle with Parmesan cheese and cornflake crumbs. Bake in preheated oven for 30 minutes at 350° F. Serves 8.

ZUCCHINI CASSEROLE

(Grace Belcher)

6 Tbsp. butter
4 small or 3 medlum zucchni
½ cup onion, chopped
¾ cup carrots, shredded
1 can cream of chicken soup
1 can evaporated milk
½ cup sour cream
1½ cup Pepperidge Farm herb stuffing

Quarter and slice zucchini. Shred carrots and chop onions. Saute carrots and onions in butter. Add zucchini. Saute for 15 minutes. Add soup, milk, sour cream and stuffing. Bake ½ hour at 350° F.

MUSHROOM BUSINESS

(Becky Spivey)

1 pound fresh mushrooms, coarsely sliced

Butter

½ cup celery, chopped

½ cup onion, chopped

Salt

Pepper

8 slices white bread

2 eggs, slightly beaten with

1½ cups milk

1 can mushroom soup, undiluted

Grated cheese

Saute mushrooms in butter with celery, onion and salt and pepper to taste. Butter 3 slices of bread and cut in 1 inch squares. Put in large casserole dish. Put mushroom mixture on squares. Now butter 3 more slices and cut into cubes 1 inch size and place on top. Pour over eggs and milk. Refrigerate at least one hour. Just before baking, spoon on mushroom soup and add 2 more slices of buttered bread cut in somewhat smaller cubes. Bake at 300° for 60-70 minutes or at 325°F for 50-60 minutes. About 10 minutes before cooking time is up, sprinkle with grated cheese.

Cakes

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APPLE-NUT CAKE

(Lalla Wilson)

3 cups plain flour
1 tsp. baking soda
¼ tsp. salt
1½ cup oil
2 cups sugar

3 eggs
1 tsp. vanilla
½ tsp. almond flavoring
3 cups apples, chopped fine
1 cup chopped nuts

Sift together flour, baking soda and salt. Mix oil with sugar and eggs. Beat 2 to 3 minutes. Add flour mixture. Add apples and nuts. Bake at 350°F approximately 1 hour.

Topping

1 stick margarine
1 cup brown sugar

¼ cup evaporated milk
1 tsp. vanilla

Mix ingredients and cook over low heat, stirring. Boil 2 minutes. Cool slightly. Beat 3 to 4 minutes. Spread on cake.

FRESH APPLE CAKE

(Grace Moser)

2 cups white sugar
2 sticks butter or margarine
2 eggs
1 tsp. vanilla
2 cups all purpose flour

1 tsp. soda
1 tsp. salt
2 tsp. cinnamon
2 cups peeled, diced apples
1 cup chopped nuts

Cream together the sugar and butter. Add eggs and vanilla. Sift dry ingredients and stir in. Then stir in the apples and nuts. Pour into greased 9½x13 inch pan. Bake at 350°F for 40-50 minutes or until done. Cut in squares to serve.

EVA PAGE'S FRESH APPLE CAKE

(Margaret Finch)

2 cups sugar
1½ cup Wesson or Mazola oil
3 eggs
3 cups diced apples (peeled)
winesap or McIntosh

1 cup nuts
3 cups plain flour
1 tsp. soda
1 tsp. salt
1 tsp. vanilla

Combine sugar, oil, eggs, vanilla; then add nuts and apples. Sift dry ingredients and add to mixture. Mix well. Pour into greased and floured tube pan. Cook at 325°F about 1 hour, 5 minutes or until straw comes out clean. (You may add coconut, spices, raisins or most anything you wish but I personally like the cake with just apples and nuts.—E.P. 3/16/73)

APPLESAUCE CAKE

(Pattie Veazey)

1½ cups thick unsweetened applesauce	1 tsp. cinnamon
½ cup shortening	1 tsp. nutmeg
1 cup sugar	½ tsp. salt
1 cup raisins	2 cups plain flour
½ tsp. cloves	2 tsp. soda
	½ cup nut meats

Put shortening, sugar and raisins into *hot* applesauce. When cool, add dry ingredients that have been sifted together. Mix well, then add nut meats. Bake at 350°F about 2 hours. (Dates or other fruit may be added if desired.)

Note: This recipe may be doubled for large cake with success.

JEWISH APPLE CAKE

(Grace Belcher)

4 or 5 apples (good sized ones), sliced	1 cup oil
4 tsp. sugar	3 cups flour
2 tsp. cinnamon	3 tsp. baking powder
2 cups sugar	½ cup orange juice
4 eggs	½ tsp. vanilla

Sprinkle apples with 4 tsp. sugar and 2 tsp. cinnamon and set aside. Beat eggs. Gradually beat in sugar, then oil. Sift flour with baking powder, add salt. Add to mixture in small amounts alternating with orange juice. Beat in vanilla. Pour in greased and floured tube pan, alternating batter with apple mixture, ending with batter. Bake at 350°F for 60 minutes or until done.

APPLE COFFEE CAKE

(Donna Branoff)

6 apples, peeled and quartered	½ tsp. nutmeg
2 cups sugar	1 tsp. cinnamon
1 cup Mazola oil	1 tsp. vanilla
3 eggs	1 cup raisins
2 cups flour	1 cup walnuts
1 tsp. baking soda	

Slice apple quarters into three parts. Cover apples with sugar and let stand 10 minutes. Mix in oil and eggs. Add flour, soda and spices, mixing well. Add raisins and nuts. Pour in lightly greased 9x13 inch baking pan and bake at 350°F for 55 minutes.

HASTY COFFEE CAKE

(Barbara Aills)

1/8 lb. or 1/2 stick butter
1/2 cup sugar
1 1/2 cup flour
3 tsp. baking powder

1 beaten egg
3/4 cup milk
1 tsp. vanilla

Mix well all ingredients and spread in a buttered pan. Melt additional 1/4 stick butter, put on top. Sprinkle with 1/2 cup sugar and 1 tsp. cinnamon. Bake at 325° F for 15 to 20 minutes or until done.

BIBLE CAKE

(Grace Belcher)

Cream together: 3/4 cup Judges 5:25 (butter) and 1 cup Jeremiah 6:20 (sugar)
Add: 2 Jeremiah 17:11 (eggs) and 2 Tbsp. I Samuel 14:25 (honey)
Sift together: 2 1/4 cup I Kings 4:22 (flour), 1 tsp. Leviticus 2:13 (salt)
2 tsp. II Chronicles 9:9 (spices)*, and 1 tsp. Amos 4:5 (baking powder)
Add alternately with: 1/4 cup Judges 4:10 (milk), 1 cup I Samuel 30:12 (raisins),
1 cup Nahum 3:12 (figs), and 1/2 cup Numbers 17:8 (almonds)

Follow Solomon's prescription for making a good boy, Proverbs 23:14, and you will have a good cake. Bake in large angel food pan in slow to moderate oven until done.

*1/2 tsp. cloves, 1/2 tsp. cinnamon, 1 tsp. nutmeg

CARAMEL LAYER CHOCOLATE SQUARES

(Martha Plautz)

1 14-ounce package light caramels
1/3 cup evaporated milk
1 package German chocolate cake mix
3/4 cup margarine, melted
1/3 cup evaporated milk
1 cup chopped nuts
1 6-ounce package chocolate chips

Place caramels and 1/3 cup milk in top of double boiler. Melt, set aside and keep warm. Grease 9 x 13 in. pan. In a large mixing bowl combine cake mix, margarine, 1/3 cup milk and nuts. Stir. Put half mixture in pan. Bake at 350° F for 6 minutes. Take out of oven and sprinkle with chocolate chips. Spread hot caramel mixture over chips. Crumble remaining cake mixture on top. Bake 20 to 25 minutes. Cool to set caramel layer. Cut into squares.

WINNING CHEESECAKE

(Linda Chamblee)

Crust:

1 pkg. Pepperidge Farm Bordeaux cookies, finely crushed
2 Tbsp. melted butter

Filling:

4 8-oz. pkg. cream cheese, at room temperature
2 cups sugar
6 eggs, beaten
2 tsp. vanilla
1 16-oz. container sour cream

To make crust: Generously grease bottom of a 9" round springform pan, 3 inches tall, with butter. Leave sides ungreased. Combine cookie crumbs with melted butter and pat into bottom of pan only.

To make filling: Beat cream cheese in a large bowl with an electric mixer on low speed or with a wooden spoon until soft and creamy. Gradually beat in sugar until light and fluffy. Add beaten eggs one at a time, beating well after each addition. Add vanilla and fold in sour cream until well blended. Pour into prepared pan. Bake in a 375° F oven for 45 minutes; turn off oven and let cake cool in oven for one hour. Remove from oven and cool to room temperature. Remove form. Refrigerate at least eight hours before serving. Store cake in refrigerator.

CHEESE CAKE

(Judi Corke)

Crust

24-26 graham crackers, crushed **¾ cup butter, melted**
½ cup sugar

Mix ingredients and press into a large oblong cake pan. Do NOT bake.

Cake

24 ounce cream cheese **¼ tsp. salt**
1 cup sugar **1½ tsp. vanilla**
5 eggs

Add sugar to cheese and cream thoroughly. Add eggs one at a time, beating well after each addition. Add salt and vanilla. Mix well. Pour mixture into prepared pan and bake 1 hour in 350° F oven.

Topping

1 pint sour cream **1 tsp. vanilla**
½ cup sugar

Beat ingredients together. Pour over baked cake. Return to 350° F oven for 5 minutes. Cool and serve. Excellent served plain. Even more delicious served with fresh or frozen strawberries or cherry pie filling on top.

LITTLE CHEESECAKES

(Polly Dark)

3/4 cup sugar

1 pound cream cheese, soft

1 Tbsp. lemon juice

2 eggs

1 tsp. vanilla

Vanilla wafers

Maraschino cherries

Combine first 5 ingredients and beat at high speed for 5 minutes. Line small (1½ in.) cupcake pans with paper liners. Put one vanilla wafer in bottom of each liner and pour about 1 Tbsp. mixture into each cup. Bake in 350° F oven for 15 minutes or until cracks appear on top of each cake. Remove, cool and top with small pieces of maraschino cherries. Yields 36.

CHOCOLATE CAKE

(Grace Belcher)

1 box brown sugar

3/4 cup cocoa

3/4 cup boiling water

3/4 cup shortening

1½ cup sour milk

1½ tsp. baking soda

3 cups flour

½ tsp. salt

1 tsp. vanilla

Mix sugar, cocoa, shortening and boiling water. Add soda to milk. Alternately add flour and milk to sugar-cocoa mixture. Bake in 12 x 9 or 13 x 9 in. pan at 350° F for about 35 minutes. Do NOT make into layer cake. Frost with favorite frosting.

PETER PAUL MOUND CAKE

(Rhonda Swindell)

1 box Duncan Hines devils food cake mix

1 cup milk

1 cup sugar

12 large marshmallows

1 pinch salt

1 pound coconut

Prepare cake as directed on box and cool. Filling: Combine milk, sugar, marshmallows and salt. Cook 5 minutes until completely dissolved. Add coconut and continue cooking, stirring constantly for 3 minutes. Stack cake putting equal amounts of filling in between layers and on top.

WET CHOCOLATE

(Janet Eaton)

- | | |
|---------------------------|-------------------------|
| 2 cups plain flour | 4 Tbsp. cocoa |
| 2 cups sugar | 2 eggs |
| 1 cup oil | 1 tsp. soda |
| 1 cup water | ½ cup buttermilk |
| 1 stick margarine | |

Sift flour and sugar together on stove into heavy pot. Mix oil, water and margarine with cocoa. Boil 1 minute. Add to sugar and flour mixture. Mix well. Add buttermilk, eggs and soda. Mix well. Pour into sheet cake pan. Bake 40 minutes at 350° F.

Icing

- | | |
|--|----------------------------------|
| 4 Tbsp. cocoa | 1 tsp. vanilla |
| 1 stick margarine | 1 box confectioners sugar |
| 4 to 6 Tbsp. milk (or more if needed) | |

Mix all ingredients except sugar. Bring to boil 1 minute. Add sugar and pour over warm cake.

COLLECTOR'S CAKE WITH MOCHA FROSTING

(MaryAnn Powell)

- | | |
|--|--------------------------------|
| ¾ cup butter or margarine | ¾ cup unsweetened cocoa |
| 1¾ cup sugar | 1¼ tsp. baking soda |
| 2 eggs | ½ tsp. salt |
| 1 tsp. vanilla | 1 1/3 cup water |
| 2 cups unsifted all-purpose flour | |

Preheat oven to 350° F. Grease and flour two 8- or 9-inch layer pans, then line with greased wax paper. Cream butter and sugar in large mixing bowl. Add eggs and vanilla; beat with electric mixer for 1 min. at medium speed. Combine flour, cocoa, baking soda and salt; add alternately with water to butter mixture. Pour batter into pans. Bake for 35-40 min. Cool 10 min.; invert on racks, peel off wax paper. Turn right side up and frost.

Frosting

- | | |
|---|--|
| 2/3 cup sweet butter or unsalted margarine | 3 cups confectioners sugar |
| 1/3 cup unsweetened cocoa | 5-6 Tbsp. strong black coffee, cold |

In mixing bowl, cream butter with cocoa until light and fluffy. Alternately add sugar and coffee; beat well. Makes enough for one layer cake.

MISSISSIPPI MUD CAKE

(Debra Whitley)

2 cups self-rising flour	2 cups sugar
1 stick butter	½ cup oil
2 heaping Tbsp. cocoa	1 cup water
½ cup buttermilk	1 tsp. baking soda
2 eggs	1 tsp. vanilla

Combine sugar and flour in bowl. In another saucepan mix butter, oil, cocoa and water. Bring to a boil, stirring constantly. Pour over flour mixture slowly. Combine soda and buttermilk. Add this and other ingredients to batter, mix well. Pour into greased cake pan. Bake at 400° F for 30 minutes.

Icing

1 stick butter	1 cup flaked coconut
6 Tbsp. milk	1 cup chopped nuts
1 tsp. vanilla	3 Tbsp. cocoa
1 box powdered sugar	

In pan combine butter, cocoa and milk. Bring to a boil stirring constantly. Remove from heat and add rest of ingredients. Pour over hot cake and chill.

COCA-COLA CAKE

(Kay Pulley, Undine Wheless)

2 cup flour	½ cup buttermilk
2 cups sugar	2 beaten eggs
2 sticks oleo	1 tsp. soda
3 Tbsp. cocoa	1 tsp. vanilla
1 cup Coca-Cola	1½ cups miniature marshmallows

Combine sugar and flour in mixing bowl. Heat oleo, cocoa and Coca-Cola to boiling and pour over flour-sugar mixture, mixing thoroughly. Add buttermilk, eggs, soda, vanilla and marshmallows and mix well. This will be a thin batter with marshmallows floating on top. Bake in flat pan at 350° F for 30 to 35 minutes. Ice while hot.

Icing

½ cup oleo	3 Tbsp. cocoa
6 Tbsp. Coca-Cola	1 box 10-X sugar
1 cup pecans	1 tsp. vanilla

Combine oleo, cocoa, and Coca-Cola and heat to boiling. Pour over sugar. After beating, add chopped pecans and vanilla. Spread over hot cake.

GINY'S CARROT CAKE

(Margaret Finch)

- | | |
|---|---------------------------|
| 2 cups raw carrots, shredded or
put in blender | 1 tsp. nutmeg |
| 3 cups flour | 2 tsp. cinnamon |
| 2 cups sugar | 1 cup chopped nuts |
| 2 tsp. baking powder | 4 eggs |
| 1 tsp. soda | 1½ cup Wesson Oil |
| 1 tsp. salt | 1 tsp. vanilla |

Mix dry ingredients, add eggs. Then add Wesson Oil and vanilla. Bake in Angel Food pan. Bake 1 hour at 325°F or until done.

FRESH COCONUT CAKE

(Bertha Alford, from second edition)

- | | |
|----------------------|----------------------------------|
| 2 sticks oleo | ¾ cup sweet milk |
| 1¾ cups sugar | 2½ cups self-rising flour |
| 4 eggs | 1 tsp. vanilla |

Cream oleo and sugar. Add eggs one at a time and beat well. Add milk and vanilla and flour alternately, beating well. Pour in greased 9-in. cake pans and cook at 375°F for about 30 minutes. Makes 3-layer cake.

Icing

- | | |
|--|---------------------------|
| 1 coconut, grated
or 1 lb. frozen coconut | 2 cups sugar |
| | 2½ cups sweet milk |

Bring sugar and milk to boil. Add coconut. Let this mixture come to a good boil. Cool slightly. Ice cake.

PATSY'S COCONUT CAKE

(Celia Wade)

- | | |
|--|--|
| 1 package white Duncan Hines
cake mix | 2 cups sugar |
| 1 tsp. vanilla | 1 cup milk |
| ¼ cup sugar | 2 6-ounce packages frozen coconut |
| 1 1/3 cups water | 1 9-ounce container whipped
topping |

Mix cake mix, vanilla, ¼ cup sugar and water. Pour in 9 x 13 inch baking pan and bake for 40 minutes at 350°F. After removing completely cooked cake from oven, poke holes with tines of fork thoroughly across top. Mix 2 cups sugar, 1 cup milk and 1 package coconut and simmer together for 30 seconds. Pour hot mixture over top of punctured cake. Let cool. Spread one 9 ounce whipped

topping on top of cake. Sprinkle with additional 6-ounce package of frozen coconut which has been thawed. You can store in refrigerator for one week. Can be frozen well.

DO NOTHING CAKE

(Dorothy Morgan)

2 cups plain flour
2 cups sugar
2 eggs, beaten
1 tsp. baking soda

½ tsp. salt
1 tsp. vanilla
1 large can crushed pineapple

Do not drain pineapple. Mix all ingredients together well by hand. Pour into a 13 x 9-inch pan. Bake at 350° for 25 or 40 minutes.

Topping

1 stick margarine
1½ cups sugar
2/3 cup evaporated milk

1 cup pecans, chopped
1 cup coconut

Mix above ingredients and bring to a boil in saucepan. Boil slowly for 5 minutes. Add chopped pecans and coconut. Pour topping over cake while hot. Cut in squares.

HUMMINGBIRD CAKE

(Vicki Rhodes)

3 cups all purpose flour
2 cups sugar
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
3 eggs, beaten

1½ cup Crisco oil
1½ tsp. vanilla
**1 8-ounce can crushed
pineapple (undrained)**
2 cups chopped pecans
2 cups mashed bananas

Mix all dry ingredients well. Add eggs, oil, pineapple and bananas and mix well. Bake in three 9 in. pans at 350°F for 30 minutes.

Icing

2 8-ounce packages cream cheese
1 cup margarine

2 boxes confectioners sugar
2 tsp. vanilla

Mix margarine and cream cheese until well blended. Add sifted sugar and vanilla and beat well. Frost cake when completely cool.

APPLE POUND CAKE

(Undine Wheless)

3 cups flour, unsifted	1½ cup Mazola oil
1 tsp. salt	3 eggs
2 cups granulated sugar	2 cups apples, finely chopped
2 tsp. vanilla	1 cup pecans, chopped
1 tsp. soda	

Grease and flour a 10 inch Bundt pan. Thoroughly stir together flour, baking soda and salt. In large bowl at medium speed beat together oil, sugar, eggs and vanilla until combined. Gradually beat in flour mixture until smooth. Fold in apples and pecans. Bake in preheated 325° F oven until straw inserted in thickest part of cake comes out clean. Place in pan on wire rack to cool for 20 minutes. About 5 minutes before cake has finished cooling, in a small sauce pan bring to boil stirring constantly:

½ cup firmly packed light brown sugar

½ cup butter

2 tsp. milk

Boil 2 minutes. Loosen cake edges and turn out. At once spoon the hot glaze mixture over the still warm cake, allowing it to run down the sides. Cool completely.

MRS. HOUSE & GINY'S POUND CAKE

(Margaret Finch)

1 cup butter (2 sticks)	5 eggs
1 2/3 cup sugar	2 cups plain flour

Cream butter and sugar. Add eggs one at a time. Add flour a cup at a time. Grease pan and flour. Put waxed paper in bottom of pan. Bake 1 hour and 30 minutes at 275° F. Leave in pan for 30 minutes while cooling.

KENTUCKY POUND CAKE

(Rhonda Swindell)

2½ cups self-rising flour
2 cups sugar
1½ cup Wesson oil
4 egg yolks

Mix well and add 1 cup crushed pineapple and juice, 2 Tbsp. hot water, 2 Tbsp. cinnamon and 1 cup chopped nuts. Fold in egg whites that have been beaten stiff. Bake in tube or Bundt pan at 350° F for 1 hour.

POUND CAKE

(Frances Massey)

1 pound creamery butter (4 sticks)

3½ cups sugar

10 eggs

4 cups Swans Down Cake Flour

Cream together butter and sugar until very light and fluffy. (Cream until like whipped cream, about 20 to 30 minutes on high speed of mixer.) Then turn mixer to low speed and gradually add the eggs and flour alternately. Add 2 Tbsp. lemon juice OR 1 tsp. vanilla last. Grease tube pan with Mazola. Bake at 325° for 1 hour. This recipe will make 1 very large cake or 2 small ones. If baking 1 large cake, it may take longer than 1 hour to cook.

Variation: May use almond flavoring in place of lemon or vanilla.

Note: You may substitute 1 cup of Crisco shortening for ½ pound of the butter, using half butter and half Crisco.

BUTTERMILK POUND CAKE

(Rochelle Pulley)

2 sticks butter

3 cups sugar

¾ cup buttermilk

1 tsp. baking powder

1 tsp. lemon extract

½ cup Crisco

5 large eggs

3 cups plain flour

1 tsp. vanilla

Cream butter and Crisco. Add sugar a little at a time along with eggs. Alternate buttermilk with flour sifted with baking powder. Add vanilla and lemon (or any other flavoring). Grease and flour tube pan. Put in cold oven. Bake about 1 hour 15 minutes at 325-350° F until done. Wrap in tinfoil while real warm. Cut next day ... if you can wait.

MODERN POUND CAKE

(Rochelle Strowd)

½ pound butter or margarine

½ cup Crisco

3 cups sugar

5 eggs, slightly beaten

3 cups plain flour, unsifted

½ tsp. baking powder

1 cup milk

Cream butter and Crisco. Add sugar slowly, beating well. Add eggs. Add sifted flour and baking powder alternately with milk (make 3 or 4 additions). Add 1 tsp. vanilla and ½ tsp. lemon juice or flavor to suit yourself. Line tube pan with greased waxed paper. Put in cold oven at 300° F. Cook until done.

STATE FAIR WINNER POUND CAKE

(Mrs. M. J. Sexton)

3 cups plain flour sifted 3 times	1 Tbsp. Crisco
2½ cups sugar, sifted	8 eggs
3 sticks butter	1 tsp. vanilla

Cream butter, Crisco, and sugar well. Add one egg at a time, beating well after each addition. Add flour, small amount at a time, beating well after each addition. Add vanilla. Bake in pound cake pan starting at 225° F for 20 minutes, then turn to 300° F to finish the hour. Let set in pan until cool. Turn out on rack.

ONE-STEP POUND CAKE

(Anna Corbett)

2¼ cups all-purpose flour
2 cups sugar
½ tsp. soda
½ tsp. salt
1 tsp. lemon peel
1 tsp. vanilla
1 cup butter or margarine, softened
1 cup pineapple yogurt or sour cream
3 eggs

In large mixer bowl combine all ingredients. Blend at low speed. Beat 3 minutes at medium speed scraping bowl occasionally. Pour batter into greased and floured tube pan. Bake at 325° F for 60-65 minutes until top springs back when touched lightly in center. Cool 15 minutes. Remove from pan. Cool completely. Drizzle with glaze made of 1 cup powdered sugar and 2 Tbsp. lemon juice beaten until smooth.

MRS. HUBERT EDDINS' CHOCOLATE POUND CAKE

(Margaret Finch)

1 cup butter (2 sticks)	5 eggs
½ cup Crisco	1 cup sweet milk
3 cups sugar	1 tsp. baking powder
4 Tbsp. cocoa (rounded)	1 tsp. vanilla
3 cups plain flour	¼ tsp. salt

Cream butter and Crisco. Add sugar gradually. Add one egg at a time and beat well. Mix cocoa, flour and baking powder. Sift three times and add to first mixture alternately with milk. Cook at 325° F for about one hour.

BROWN SUGAR POUND CAKE

(Mary Kay Grogan)

1 pound box light brown sugar	3 cups cake flour
1 cup white granulated sugar	½ tsp. salt
1½ cups shortening (or 2 sticks margarine & ½ cup Crisco)	1 Tbsp. vanilla
5 eggs	1 cup sweet milk
	1 cup black walnuts

Cream sugars and shortening. Add eggs one at a time. Add flour, salt, vanilla and milk. When well mixed add walnuts. Bake in tube pan one hour and 15 minutes at 350° F.

BROWN SUGAR POUND CAKE

(Patricia Griswold)

1 pound light or dark brown sugar	½ tsp. baking powder
2 sticks margarine	½ tsp. salt
½ cup shortening	1 cup milk
5 eggs, beaten	1 tsp. vanilla
3 cups plain flour	1 cup pecans (optional)

Cream sugar, margarine and shortening. Add eggs. Add dry ingredients alternately with milk to which vanilla has been added. Add pecans. Bake at 325° F for 1½ hours in a tube pan.

TOASTED BUTTER PECAN CAKE

(Vicki Rhodes)

3 Tbsp. margarine	2 eggs
1 1/3 cups pecans, chopped	2 cups all purpose flour, sifted
¾ cup margarine	2 tsp. baking powder
1 1/3 cups sugar	¼ tsp. salt
1½ tsp. vanilla	2/3 cup milk

Dot 3 Tbsp. margarine over pecans in shallow pan. Toast in 350° F oven for 15 minutes, stirring occasionally. Cream ¾ cup margarine; add sugar gradually, creaming until light. Add vanilla. Add eggs one at a time, beating well after each addition. Sift together dry ingredients and add to creamed mixture alternately with milk, beating well after each addition. Fold in 1 cup of toasted pecans. Bake in 2 greased and lightly floured 9 in. cake pans at 350° F for 30-35 minutes. Cool completely. Frost with butter pecan icing.

Icing

4 Tbsp. margarine, softened	3 Tbsp. milk
3 cups confectioners sugar, sifted	1 tsp. vanilla

Mix until smooth. Stir in remaining pecans. Mix well. Frost tops and sides.

RUM CAKE

(MaryAnn Powell)

- | | |
|--|-------------------------------|
| 1 cup chopped pecans or walnuts | 4 eggs |
| 1 18½-oz. pkg. yellow cake mix | ½ cup cold water |
| 1 3¼-oz. pkg. instant vanilla pudding mix | ½ cup Wesson Oil |
| | ½ cup Bacardi dark rum |

Preheat oven to 325°F. Grease and flour a 10-in. tube or 12-cup Bundt pan. Sprinkle nuts over the bottom of pan. Mix all cake ingredients together. Pour batter over nuts in pan. Bake one hour. Set on rack to cool. Invert on serving plate. Prick top. Drizzle and brush glaze evenly over top and sides.

Glaze

- | | |
|---------------------|-------------------------------|
| ¼ lb. butter | 1 cup granulated sugar |
| ¼ cup water | ½ cup Bacardi dark rum |

Melt butter in saucepan. Stir in water and sugar. Boil 5 min., stirring constantly. Stir in rum. Remove from heat. (NOTE: This glaze recipe can be cut in half.)

VANILLA WAFER CAKE

(Mary Lib Privette)

- 1 box (12 oz.) vanilla wafer crumbs**
- 2 cups sugar**
- 6 eggs**
- 2 sticks (1 cup) butter or margarine, softened**
- 1 cup nuts, chopped**
- 7 ounce flaked coconut**
- 1 tsp. vanilla**
- ½ cup milk**
- ½ tsp. baking powder**

Cream butter and sugar. Add eggs one at a time. Fold in crumbs, nuts and coconut. Pour into well-greased 10 in. tube pan. Bake at 350°F for 1 hour.

CLOUD CAKE

(Celia Wade)

- | | |
|---|--|
| 1 Angel Food cake | 1 large can crushed pineapple |
| 1 large package of Instant vanilla pudding | 1 large container whipped topping |

Crumble or cut cake into bite size bits. Mix pudding as package directs. Layer bits of cake, pudding and pineapple in tube pan. Refrigerate until set. Unmold and ice with whipped topping. Keep in refrigerator.

YULE LOG

(Fern Grantham)

5 eggs, separated
1 cup powdered sugar

4 Tbsp. cocoa
1 small carton whipped topping

Grease 9 x 13 in. pan. Line with wax paper, then grease and flour paper. Beat egg whites until stiff. Beat yolks till light and thick. Sift cocoa with sugar and beat into yolks. Gently fold in egg whites. Pour into pan and bake at 350°F about 20 minutes. Dust a tea towel heavily with powdered sugar. Remove cake from oven and invert on sugared towel. Tear off paper gently. Roll cake lengthwise in towel. When cool, unroll and spread with whipped topping. Roll back up. Frost outside and draw tines of fork to make bark. (There is no flour in this cake although 3 to 4 Tbsp. can be added).

Icing

¼ cup margarine
2 cups powdered sugar
3 Tbsp. cocoa

Sprinkle of cinnamon
2 to 3 Tbsp. milk
½ tsp. vanilla

Cream margarine, sugar, cocoa and cinnamon together. Add milk and vanilla. Beat until creamy.

PIG PICKIN' CAKE

(Rita Bocoock)

1 box Duncan Hines Butter
Recipe Golden Cake Mix
½ cup oil

4 eggs
1 11-oz. can mandarin oranges and
juice, chopped

Mix all ingredients and bake at 325°F for 20 to 25 minutes. Don't overcook. Makes 3 layers.

Icing

1 3-oz. pkg. Instant vanilla pudding
9 oz. Cool Whip

1 large can crushed pineapple

Mix pudding and pineapple and blend in Cool Whip. Keep in refrigerator.

Pies

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APPLE PIE

(Mrs. E. G. Cothran, from first edition)

2 Tbsp. butter

3 Tbsp. flour

¼ tsp. salt

¾ cup sugar

1 tsp. cinnamon

¼ tsp. nutmeg

6 or 8 tart apples

Pare, core and slice apples. Line a pie plate with pastry, allowing pastry to extend ½ in. over the plate. Fill with sliced apples, then sprinkle over them the dry ingredients which have been mixed together. Dot with butter. Fold extended half inch of crust inward forming a pocket to hold in juices. Place on upper crust and press edges firmly. Slash top crust to allow escape of steam. Brush pie with a little milk or cream. Bake in 450° F oven for 10-15 minutes, until edge begins to brown. Reduce temperature and bake 45 minutes longer.

APPLE PIE

(Emma Bocock)

¾ cup sugar

2 Tbsp. flour

1 cup sour cream

2 cups chopped apples

1 beaten egg

½ tsp. vanilla

⅛ tsp. salt

Combine and put in pie shell. Bake at 425° F for 15 minutes. Add topping and bake at 350° for 30-35 minutes.

Topping

3 Tbsp. brown sugar

3 Tbsp. white sugar

1/3 cup flour

¼ cup butter

1 tsp. cinnamon

Mix well.

BEST EVER PIE CRUST

(Emma Bocock)

4½ cups flour

2 cups lard or 1¾ cups shortening

1 tsp. baking powder

1 egg beaten with

1 Tbsp. vinegar

Add enough water to make one cup

Mix in order given. This recipe makes 3 double crusts or 6 single.

SOUR CREAM APPLE PIE

(Ruth MacDonald)

1 cup sour cream

1 tsp. cinnamon

1 cup granulated sugar

Cooking apples

Line an unbaked crust with sliced apples. Mix sour cream, sugar and spice and pour over apples. Bake at 425°F until the apples are soft.

TRANSPARENT PIE

(Mrs. Charles E. Flowers, from first edition)

¼ pound butter

½ Tbsp. cream

4 eggs

½ Tbsp. vinegar

2 cups sugar

½ tsp. vanilla

½ Tbsp. flour

Cream sugar and butter with flour thoroughly. Add 2 whole eggs at a time and beat well. Add cream, vanilla and vinegar last. Pour in uncooked pie crust. Cook with slow heat. This amount will make two large pies or 16 small party size.

INDIVIDUAL CHESS PIES

(Mrs. Ben F. Boone, from first edition)

¾ cup butter

4 eggs

2 cups sugar

1 tsp. vanilla

1 Tbsp. meal

Cream butter, sugar and meal. Add eggs and vanilla. Bake in individual crusts.

CHESS PIE

(Patricia Griswold)

½ cup butter

1 Tbsp. vanilla

1½ cup sugar

1 Tbsp. corn meal

3 eggs

1 unbaked pie crust

1½ tsp. vinegar

Cream butter and sugar. Beat corn meal into mixture. Beat eggs in one at a time. Beat thoroughly. Bake in unbaked pie crust at 300°F for 30 minutes or until pie is set in the center.

CHOCOLATE CHESS PIE

(Grace Moser)

2 eggs	1¼ cup sugar
2 squares bitter chocolates	¼ cup warm milk
1 stick butter	1 tsp. vanilla

Melt chocolate and butter. Add other ingredients. Mix well and pour in unbaked pie shell. Bake at 350° F for 40 minutes.

CHOCOLATE CHESS PIE

(Linda Chamblee)

1 square unsweetened chocolate	2 eggs
½ cup butter	Dash salt
1 cup sugar	1 tsp. vanilla

Melt chocolate and butter. Add sugar and egg, salt and vanilla. Pour into an unbaked pie shell. Bake at 350° F for 25-30 minutes or until done.

CHOCOLATE CHESS PIE

(Vicki Rhodes)

1½ cups sugar	3 Tbsp. cocoa
1 can milk (small)	2 eggs, beaten
½ stick margarine, melted	1 tsp. vanilla

Mix sugar with cocoa. Add milk, eggs and margarine. Beat well. Add vanilla. Pour into pie shell. Bake 45 minutes at 350° F.

MYRNA'S CHOCOLATE CHESS PIE

(Susie Roberson)

½ cup butter	2 eggs
1½ squares unsweetened chocolate	1 Tbsp. milk
1 cup brown sugar	1 Tbsp. flour
½ cup granulated sugar	1 tsp. vanilla

Melt butter and chocolate over low heat. Mix all other ingredients well. Slowly add chocolate mix. Pour into unbaked pie crust. Bake 40-45 minutes at 325° F.

CHOCOLATE PIE

(Sarah Tant)

¾ cup sugar

¼ cup flour or corn starch

1½ Tbsp. cocoa

⅛ tsp. salt

Mix above ingredients well. Add 3 egg yolks and 2 cups milk. Cook until thick, stirring constantly. Add 1 tsp. vanilla, 2 Tbsp. butter. Pour into baked 9 inch pie shell. Cover with meringue. Place in oven at 325°F until brown.

Meringue

Beat 3 egg whites until foamy. Add ¼ cup sugar and ½ tsp. cream of tartar. Beat until stiff.

CHOCOLATE PECAN PIE

(Vicki Rhodes)

3 cups sugar

½ cup cocoa

1 tsp. vanilla

2 cups pecans

1 stick margarine

4 eggs

Pinch of salt

1 cup coconut

1 can milk (tall)

2 pie shells

Mix first 9 ingredients well. Bake in pie shell 1 hour at 350°F. Makes 2 pies.

PECAN PIE

(Betsy Green)

3 eggs, slightly beaten

1 cup sugar

¼ cup margarine, melted

½ cup corn syrup

1 cup pecans

Add all ingredients to beaten eggs. Pour into slightly baked pie shell. Bake for 35-40 minutes at 375°F.

PECAN PIE

(Mrs. Donald Stallings, from first edition)

2/3 cup pecans

1 cup sugar

1 cup Karo syrup (white)

3 eggs, beaten

1 lump butter

Vanilla

Mix together and cook in unbaked pie shell.

PECAN PIE

(Louise Gaddy)

½ cup butter	1 cup pecans, chopped
3 eggs, slightly beaten	1 cup sugar
¼ tsp. salt	¾ cup Karo syrup (light or dark)
1 tsp. vanilla	1 Tbsp. flour (optional)

Cream butter, add sugar gradually and continue creaming until light and fluffy. Add remaining ingredients and blend well. Pour into unbaked 9 inch pie shell and bake at 375° 40 to 45 minutes, until silver knife pierced in it comes out clean.

PECAN TARTS

(Ruth Oliver)

3-ounce package cream cheese	1 cup flour
½ cup margarine	

Mix cheese and margarine. Stir in flour. Chill for one hour. Shape into 24 1-inch balls. Place in tiny muffin tins and press against sides.

Filling

1 egg	1 tsp. vanilla
¾ cup brown sugar	Dash salt
1 Tbsp. butter (not margarine)	2/3 cup chopped pecans

Beat egg, butter, sugar, vanilla and salt. (Divide nuts in half.) Sprinkle ½ nuts on crusts. Pour egg mixture into crusts. Top with remaining nuts. Bake at 325° F for 25 minutes.

BUTTERMILK PIE

(Ruth MacDonald)

1 cup sugar	2 cup fresh buttermilk
4 Tbsp. flour	1 Tbsp. butter
1 egg	1 Tbsp. lemon extract
3 egg yolks	

Sift together sugar and flour. Add whole egg beaten well with egg yolks. Add buttermilk. Stir and cook in sauce pan until thick and creamy. Remove from fire; add butter and lemon extract. Cool slightly and pour into baked pie shell. Cover with meringue.

Meringue: Use 1/3 cup sugar for the 3 egg whites. Beat until very stiff. Spread evenly over pie and brown in hot oven.

LEMON MERINGUE PIE

(Gladys Hinton)

½ cup cornstarch
1½ cups sugar
¼ tsp. salt
1¾ cups hot water
3 egg yolks, beaten
2 Tbsp. butter
1/3 cup lemon juice
1 tsp. lemon rind
3 egg whites
¼ tsp. Cream of Tartar
6 Tbsp. sugar
1 baked pie shell

Blend cornstarch, sugar and salt in top of double boiler. Stir in water gradually. Cook over medium heat, stirring constantly until mixture boils. Stir half of mixture into eggs. Add to mixture in saucepan. Cook over hot water until thick, 3 to 5 minutes. Add butter, lemon juice and rind. Beat egg whites until thick with cream of tartar. Add sugar 1 Tbsp. at a time until thick and not sugary. Pour filling into baked pie shell, cover with meringue and bake at 350°F 15-20 minutes. Cool.

PUMPKIN PIE

(Becky Spivey)

1 pie shell, unbaked
1½ cups hot pumpkin
½ stick butter
¾ cup sugar
Dash salt
¾ cup miniature marshmallows
½ tsp. vanilla
1 tsp. rum flavoring
⅛ tsp. nutmeg
⅛ tsp. cinnamon
2 eggs, well beaten

Mix pumpkin, butter, sugar and salt with marshmallows. Add flavorings and spices. Mix well and add eggs. Pour into pie shell and bake on middle rack of oven at 350°F for 50-60 minutes.

SWEET POTATO PIE WITH SPICES

(Georgie Carmichael)

2 cups cooked and mashed sweet potatoes

¾ cup sugar

½ tsp. salt

1 tsp. cinnamon

½ to 1 tsp. ginger

¼ to ½ tsp. nutmeg

¼ to ½ tsp. cloves

3 slightly beaten eggs

1½ cups milk

1 deep dish 9-inch pie shell, unbaked

Combine potatoes, sugar and other spices along with milk and eggs well. Pour into pie shell and bake at 400° F for 40 to 50 minutes. When crust is deep warm brown and knife inserted halfway to middle of pie comes out clean, pie is done.

SWEET POTATO PIE

(Sarah Eaton, Mrs. M. J. Sexton)

1 cup granulated sugar

1 stick margarine (melted)

2 Tbsp. sweet milk

2 eggs

1 cup potatoes (mashed very fine)

1 tsp. vanilla

Cream sugar and potatoes until light and fluffy. Add eggs and whip by hand. Add sweet milk and vanilla and then margarine. Whip thoroughly. Pour in 9-inch pie crust and bake at 350° F for 1 hour.

SWEET POTATO PIE

(Linda Chambløe)

3 medlum sweet potatoes

1 cup brown sugar

½ tsp. nutmeg

½ tsp. cinnamon

½ tsp. ginger

¼ tsp. salt

¼ cup butter

3 eggs, beaten

2/3 cup milk

½ tsp. vanilla

Boil sweet potatoes. Cool and peel them. Blend all ingredients together with electric mixer until smooth. (Check beaters for strings). Pile up batter in unbaked pie shell (will shrink). Bake at 350° for 1 hour.

EASY CUSTARD PIE

(Estelle Terry)

2 eggs
¼ cup sugar
¼ tsp. salt
1½ cups milk

Nutmeg
Cinnamon
Pastry pie shell

Beat eggs slightly. Add sugar, salt and milk. Use deep-pie pan. Brush shell with melted shortening. Pour in custard filling. Sprinkle with nutmeg and cinnamon. Bake at 350° F for 30-35 minutes or until done.

COCONUT PIE

(Carol Weeks)

1½ cups sugar
1 can Angel Flake coconut (large size)
3 large eggs

1½ tsp. vanilla
1 tsp. vinegar
1 stick butter, melted

Blend eggs and sugar with fork. Add remaining ingredients. Bake at 350° F for 1 hour.

IMPOSSIBLE PIE

(Dorothy Morgan)

4 eggs
1¾ cups sugar
½ cup flour
2 cups milk

½ stick margarine (melted)
1 tsp. vanilla
1 7-oz. can Baker's coconut

Beat eggs and sugar well; add remaining ingredients and mix well. Pour mixture into 3 tin pie plates that have been greased with margarine. Bake in 350° F oven for 30 minutes.

COCONUT PINEAPPLE PIE

(Susie Roberson)

4 eggs
1½ cups sugar
1 small can crushed pineapple
1 stick margarine

¼ tsp. salt
1 small can (3½ oz.) Angel Flake coconut
2 9-inch unbaked pie shells

Beat eggs. Add sugar, salt and margarine. Beat well. Fold in pineapple and coconut. Pour into pie shells and bake at 350° F for 35 to 45 minutes.

JAPANESE FRUIT PIE

(Louise Gaddy)

½ cup coconut	1 cup sugar
½ cup raisins	2 eggs
½ cup pecans, chopped	1 tsp. vanilla
1 stick margarine or butter	1 tsp. vinegar

Cream margarine and sugar, add eggs. Beat well. Add remaining ingredients. Pour into 9-inch unbaked shell. Bake at 325° F for 40 minutes.

HAWAIIAN FRUIT PIES

(Lib Pearce)

1 #2 can crushed pineapple	1 cup chopped nuts
1 cup sugar	1 small can Angel Flake coconut
5 Tbsp. flour	Whipped cream
Bananas	

Bake 2 pie shells. Slice the bananas and line the bottom of the pie shells with banana. Sprinkle the nuts over bananas. Cook the pineapple, sugar and flour together until thickened. Pour this mixture over the bananas and nuts. Sprinkle the coconut over the mixture in the pie shells. Let sit overnight. Top with whipped cream.

SILLY PIE

(Ruth Harrell)

Mix together:

1 tsp. baking powder
12 saltines (crumbled up)
1 cup nuts (chopped)
1 tsp. vanilla

Add to:

3 egg whites, beaten real stiff

Add:

1 cup sugar

Beat more. Bake in greased 9-inch pie pan at 325° F for 30 minutes.

Topping

Drain 1 cup crushed pineapple and stir in 4-ounce container of Cool Whip. Spread on pie. Keep in refrigerator.

STRAWBERRY CREAM PIE

(Donna Branoff)

1 3 oz. pkg cream cheese, softened
3 egg yolks
¼ cup lemon juice

1 can Eagle Brand condensed milk
1 cup frozen or fresh strawberries

Mix well and pour into cold baked pie shell. Yield 1 pie.

Meringue Topping

Beat 3 egg whites until stiff. Add 4 Tbsp. sugar. Spread meringue on pie and bake in 350° F oven until lightly browned.

ORANGE PIE

(Dorothy Morgan)

2 eggs separated
½ cup sugar
1½ cups milk
½ cup orange juice
1 package vanilla pie filling
2 Tbsp. sugar
1 baked pie shell

Blend orange juice, milk, sugar, egg yolks and pie filling together and cook slowly until thickened. Let stand 10 minutes. Pour into pie shell. Beat egg whites until stiff adding 2 Tbsp. sugar gradually. Spread meringue over pie and bake in 400° F oven until golden brown.

Desserts

DESSERTS

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BAKED APPLE DUMPLINGS

(Ruth MacDonald)

4 cups flour
2/3 cup butter
1½ cups milk

1 Tbsp. baking powder
Apples
Nutmeg

Pare, core and quarter apples. Sift flour and baking powder together twice. Mix in the butter and add sufficient milk to make quite a stiff paste (this may require slightly more than 1½ cups). Roll out about ¼ in. thick. Cut in large round pieces. Put several pieces of apple in each and fold into a ball and bake in the following syrup.

Syrup

4 cups water
1 cup sugar

1 tsp. butter (heaping)

Put all together in a baking tin and set on stove and let come to a boil. Then drop in the dumplings and bake in a hot oven. Serve warm with sugar and cream.

APPLE CRISP

(Barbara Aills)

4 cups sliced cooking apples
1 Tbsp. lemon juice
1/3 cup flour
1 cup oats

½ cup brown sugar
1 tsp. cinnamon
1/3 cup melted butter

Place apples in baking dish. Combine dry ingredients until crumbly. Sprinkle on top. Bake at 375° F for 30 minutes or until done. Makes 6 servings.

CRANAPPLE CASSEROLE

(Ann Dent)

3 cups chopped unpeeled apples
2 cups cranberries

1½ cup sugar

Mix the above ingredients and put in deep dish. Then mix the following and put over fruit:

1 cup instant oatmeal
½ cup brown sugar

1/3 cup flour
½ cup chopped pecans

Then cut one stick of butter into small pieces and put on top of this. Cover and bake for 50 minutes at 350° F. Uncover and bake for 10 minutes more.

CURRIED FRUIT BAKE

(Sarah Eaton)

- | | |
|----------------------------------|---------------------------------|
| 1 #1 can pear halves | Maraschino cherries |
| 1 #1 can peach halves | 1/3 cup butter |
| 1 #2 can pineapple chunks | 3/4 cup brown sugar |
| 1 #1 can apricot halves | 2 to 4 tsp. curry powder |

Drain fruit well and place in 1½ qt. casserole dish; melt butter, add sugar and curry powder and add to fruit. Bake 1 hour at 325° F. (Does not freeze well as spice of curry changes.) Serve warm.

FRUIT COBBLER

(Betsy Green)

- | | |
|--------------------|--------------------------|
| 1 cup sugar | 1 stick margarine |
| 1 cup flour | 1 quart fruit |
| 1 cup milk | |

Preheat oven to 350° F. Melt butter in deep baking dish. Mix batter of sugar, flour and milk. Pour into baking dish. Pour fruit on top of batter. Bake for 25 minutes. May use cherries, peaches, apples, blueberries, etc.

CHOCOLATE YUM YUM

(Sarah Tant)

- | | |
|----------------------------|------------------------------------|
| Crust: | 1½ sticks margarine, melted |
| 1½ cups plain flour | ½ cup pecans, chopped |
- Mix the above ingredients and spread in ungreased 2-qt. oblong baking dish. Cook 25 minutes at 350° F. Cool. Then mix the following ingredients well and spread over the crust:
- | | |
|--|---|
| 1 cup powdered sugar | ½ of 1 large container Cool Whip |
| 1 8-oz. pkg. cream cheese, softened | |

Topping

- 2 small pkg. instant choc. pudding**
¼ cup chopped nuts

Then mix 2 small pkgs. instant chocolate pudding. Spread over cream cheese mixture. Top with remaining Cool Whip. Sprinkle with nuts. Store tightly covered in the refrigerator.

CHERRY YUM YUM

(Eunice Wall)

- 2 cups graham cracker crumbs**
- 1½ sticks melted margarine**
- 1/3 cup sugar**

Mix for crust and put half in bottom of dish reserving half.

- 2 small boxes Dream Whip**
- 1 package cream cheese**
- 1 cup milk**
- 1/3 cup sugar**

Beat together until stiff, about 5 minutes. Pour half of cream mixture on top of crumbs. Add 2 cans cherry pie filling, then the rest of the cream mixture, sprinkling on top remainder of crumbs. Chill for 24 hours before serving. Use Pyrex dish 12 x 7 x 2 in. or near this size.

CHERRIES IN THE SNOW

(Vicki Rhodes)

- | | |
|---------------------------------------|---------------------------------|
| 1 angel food cake | 1 tsp. vanilla |
| broken into small pieces | 2 packages Dream Whip |
| 1 8-ounce package cream cheese | 1 can cherry pie filling |
| ½ cup sugar | |

Cream cheese, sugar and vanilla together. Whip Dream Whip and mix with the cheese mixture. Pour over the cake. Pour a can of cherry pie filling over the cake mixture and chill in the refrigerator overnight.

BLUEBERRY DESSERT

(Barbara Aills)

- | | |
|-----------------------------------|--------------------------|
| Crust: | ½ cup sugar |
| 20 crushed graham crackers | 1 stick margarine |
- Mix above ingredients and press in 9"x13" pan. Cover with filling:
- | | |
|---|-----------------------|
| 8 oz. pkg. cream cheese, at room temperature | 1 tsp. vanilla |
| 2 eggs | 1 cup sugar |

Cream above ingredients with electric mixer and spread over crust. Bake for 20 minutes at 375°F. Cool. After cooled, spread with a can of blueberry pie filling and chill. May be made a day ahead.

LEMON FRUIT FREEZE

(Martha Plautz)

- | | |
|--|--|
| 2/3 cup margarine | 1/2 cup ReaLemon |
| 1/3 cup sugar | 1 21-ounce can lemon pie filling |
| 7 cup Rice or Corn Chex cereal,
crushed to 3 cups | 1 17-ounce can fruit cocktail,
well drained |
| 1 14-ounce can Eagle Brand
sweetened condensed milk | 2 cups whipped topping |

In medium saucepan, melt margarine, stir in sugar, then crumbs, reserving 1/3 cup for garnish. Pat crumbs firmly in bottom of 13 x 9 in. baking pan. Bake at 300°F for 12 minutes. Cool. In large bowl, mix milk and ReaLemon. Stir in pie filling and fruit cocktail; pour over crust. Top with whipped topping and crumbs. Freeze 4 hours. Remove from freezer 20 minutes before cutting. If desired, garnish with lemon slices.

GALLON ICE CREAM FOR ICE CREAM FREEZER

(Ann Davis)

- | | |
|---------------------|--------------------------------------|
| 2 cups sugar | 2 cans evaporated milk, large |
| 4 eggs | 1 tsp. vanilla flavoring |

Mix the above ingredients well and put in ice cream freezer. Finish filling container with whole milk. Freeze in the usual manner in hand crank or electric freezer. This makes vanilla ice cream.

Note: Add fresh/frozen strawberries, bananas, peaches, etc. to the milk mixture for variations.

Topping suggestion: Sprinkle vanilla ice cream with broken pecan meats and drizzle with maple syrup.

HOT FUDGE SAUCE

(Marie Finch)

- | | |
|--|-------------------------------------|
| 3 squares unsweetened chocolate | 1 14-oz. can evaporated milk |
| 1 stick margarine | 1 1/4 tsp. vanilla |
| 3 cup unsifted 10X sugar | |

Melt chocolate and margarine and remove from heat. Mix in the sugar and milk alternately. Bring to a boil, stirring constantly. Cook and stir about 8 min. until thick and creamy. Remove from heat and stir in vanilla. Serve warm. Makes about 3 cups.

PINEAPPLE SOUFFLE PROFFITT

(Cathey Terry)

- 3 eggs, beaten**
- 1 Tbsp. flour**
- ½ tsp. salt**
- ½ cup sugar**
- 2 tsp. lemon juice**
- 1 stick butter or margarine, softened**
- 1 #2 can crushed pineapple, juice and all**
- Buttered bread, crusts removed,
cut into 9 cubes each**

Mix all ingredients except bread and half stick butter. Put in well greased casserole. Trim crust off bread. Butter both sides generously with reserved butter. Cut into cubes. Place cubes close together to form crust. Bake at 375° F for 35-45 minutes. Excellent with ham or even as a hot dessert with ice cream on side.

STRAWBERRY ICE BOX DESSERT

(Nellie Alford)

- ½ lb. butter**
- 1 cup sugar**
- 2 qts. strawberries**
- ½ cup chopped nuts**
- ½ tsp. rum flavoring**
- 3 egg whites, beaten**
- 4 cups crushed vanilla wafers**

Wash and stem strawberries and slice into halves. Cream butter until soft, gradually add sugar and beat until fluffy. Combine strawberries, nuts and flavoring with creamed mixture. Fold in beaten egg whites. Oil a 9x13 inch pan. Line pan with crumbs until all are used. Chill overnight. Cut into squares and serve with whipped cream and additional berries. Serves 12.

IGLOOS

(Carol Weeks)

- 1 cup granulated sugar**
- 1 stick margarine**
- 1 cup pecans, chopped**
- ¾ cup dates, chopped**
- 1 #2 can crushed pineapple, drained**
- 1 pint whipping cream, whipped
(or Cool Whip)**
- 1 box butter cookies**
- 1 small can Angel Flake coconut**

Melt butter or margarine. Pour over sugar and add nuts, dates, pineapple. Stir well. Stack 3 cookies. Put about a Tbsp. of this mixture between the first 2 layers of cookies. Leave the top of the third cookie plain. Let set overnight in refrigerator. Cover the sides and top with whipped cream or Cool Whip. Sprinkle with Angle Flake coconut. Serves 14.

FRUIT DELIGHT

(Jane Jennings)

1 lb. can fruit cocktail

1 8½ oz. Cool Whip

1 pkg. miniature marshmallows

1 pkg. french vanilla instant pudding

Mix dry pudding with fruit cocktail. Add marshmallows and Cool Whip. Chill and serve.

BREAD PUDDING

(Grace Belcher)

1 quart milk

Dash salt

3 eggs

Nutmeg

1/3 cup sugar

3 slices dry bread

Beat liquid very well. Add 3 slices dry bread, cut up. Stir. Also can add raisins (golden preferred with the bread). Bake 350° F for 45 minutes.

STEAMED CARROT PUDDING

(Fern Grantham)

3¼ cups flour

¾ tsp. cloves

1½ cups sugar

1½ cups grated carrot

1½ tsp. baking soda

1½ cups grated raw potato

1½ tsp. salt

¾ cup melted butter

1 tsp. cinnamon

1 cup chopped nuts

¾ tsp. nutmeg

1 cup candied fruit

Creamy Sauce

1 cup sugar

½ cup butter

1 cup whipping cream

1 tsp. rum or vanilla flavoring

Sift flour with sugar, soda, salt and spices. Add carrot, potato and melted butter. Mix until all of flour is moistened. Stir in nuts and candied fruits. Turn into well-greased and lightly floured mold (2 qt. capacity) and cover. Set on trivet in deep kettle with boiling water to half depth of mold. Cover kettle and steam in constantly boiling water for 2 hours (until pick inserted in pudding comes out clean). Remove mold from water and let stand for 15 minutes then invert onto plate. Serve warm with sauce. For sauce combine sugar with whipping cream and butter in sauce pan. Cook stirring until sugar dissolves, then simmer about 5 minutes until thickened. Remove from heat and add flavoring.

Cookies

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OATMEAL COOKIES

(Mrs. J. L. Stell, from first edition)

½ cup butter	1 tsp. cinnamon
½ cup sugar	1 cup oatmeal
1 cup flour	1 egg
1 tsp. soda	3 Tbsp. milk

Cream butter, add sugar. Sift together flour, soda, cinnamon. Add oatmeal. Beat egg and add to sugar and butter. Combine the two mixtures. Add milk. Drop from spoon on baking sheet and bake slowly.

OATMEAL CHOCOLATE COOKIES

(Andrea Pearce)

2 cups sugar	½ cup peanut butter
4 Tbsp. cocoa	3 cups quick-cook oatmeal
1 stick margarine	1 tsp. vanilla
½ cup milk	½ cup nuts (if desired)

Bring sugar, cocoa, margarine and milk to a boil. Remove from heat. Add peanut butter, oatmeal and vanilla and nuts (if used). Drop cookies from spoon on a sheet of waxed paper and let stand 15 minutes.

REFRIGERATOR OATMEAL COOKIES

(Marie Finch)

1½ cups plain flour	1 cup packed brown sugar
1 tsp. soda	1 cup granulated sugar
1 tsp. salt	2 eggs
3 cups oatmeal	1 tsp. vanilla
¾ cup margarine	

Sift together the flour, soda and salt. Stir in oats. Mix remaining ingredients. Add flour mixture. Chill. Roll into rolls (2-inch diameter) and refrigerate. Cut in slices; place on ungreased cookie sheet. Bake at 350° F for 10 min. or until done.

RANGER COOKIES

(Rebecca Jenkins)

1 cup shortening	2 cups flour
1 cup brown sugar	1 cup coconut
1 cup white sugar	1 tsp. vanilla
2 cups corn flakes	2 tsp. soda
2 cups oatmeal	Dash of salt
2 eggs	1 tsp. baking powder

Cream shortening and sugars. Add eggs. Sift dry ingredients. Add flour, cereals, and coconut. Drop by rounded teaspoonfuls onto an ungreased cookie sheet. Bake at 300° F.

PEANUT BUTTER COOKIES

(Barbara Aills)

8 Tbsp. shortening	3 cups flour
½ cup peanut butter	1 tsp. baking powder
½ cup brown sugar	½ tsp. soda
½ cup white granulated sugar	½ tsp. salt
2 eggs	

Cream shortening and peanut butter. Add sugar, eggs; sift flour, baking powder, soda and salt together and add to other ingredients. Roll into balls (walnut size) and mash out with a fork (make a criss-cross). Bake 15 minutes at 350° F. or until done.

CANADIAN GINGER SNAPS

(Ruth MacDonald)

1 cup molasses	2 tsp. ginger
1 cup shortening	½ tsp. cinnamon
3 cups plain flour	¼ tsp. cloves
1 tsp. soda sifted with flour	¼ tsp. nutmeg
1 tsp. salt	

Mix and shape into roll and freeze very hard. Slice as thin as possible and bake in 325° F oven, 5 minutes or until done. They are very thin and crispy.

CARROT COOKIES

(Ruth MacDonald)

1 cup raw carrots, grated	2 cups quick-cooking oatmeal
¼ tsp. soda mixed in 1 cup honey	2 cups flour, sifted
½ cup butter, slightly melted	2 tsp. baking powder
2 eggs	¼ tsp. salt
1 cup raisins, chopped	½ tsp. cinnamon
1 cup nut meats, chopped	½ tsp. nutmeg

Add honey and soda to grated carrots. Mix well. Add slightly melted butter, eggs, raisins, nut meats. Beat in oatmeal. Add remaining dry ingredients sifted together with flour. Mix thoroughly. Drop by teaspoonfuls on cookie sheet. Flatten with fork or spoon. Bake 20-25 minutes at 350° F until golden brown. Makes 7 doz. cookies.

SPICY PUMPKIN COOKIES

(Barbara Aills)

¼ cup shortening	1½ tsp. cinnamon
½ cup sugar	⅙ tsp. ginger
1 egg	½ tsp. nutmeg
1 cup sifted flour	½ cup cooked pumpkin
2 tsp. baking powder	½ cup nuts or raisins
¼ tsp. salt	

Cream shortening, sugar; add egg. Sift dry ingredients into mixture alternately with pumpkin. Add nuts. Drop on greased cookie sheet. Bake at 375° F for about 12 minutes or until done.

SCOTCH SHORTBREAD

(Donna Branoff)

1 pound butter at room temperature	4 cups flour
1 cup sugar	

On medium speed of mixer cream butter until fluffy. Add sugar and beat again until fluffy. Gradually add flour until dough is soft and smooth. Pat dough in jelly roll pan or 10 x 15 in. baking pan. Bake in preheated 300° F oven for 1 hour or until golden. Remove from oven and cut into squares or use cookie cutters. Sprinkle with granulated sugar if desired. Let cool in pan and store in airtight container. Makes about 36. THE SECRET IS IN THE BUTTER.

OLD-FASHION TEA CAKES

(Mrs. R. C. Horner, from first edition)

5 eggs	2 Tbsp. desired flavoring
½ pound butter	Flour, sifted
2 cups sugar	

Mix eggs, sugar, butter and flavoring and add flour to mixture until a stiff dough is formed. Roll out very thin and cut to desired size and place on greased baking sheet. Bake quickly in a moderate oven.

TEA CAKES

(Mary Lib Privette)

2 eggs	2½ cups self-rising flour
1 cup Crisco	2 tsp. vanilla
1 cup + 2 Tbsp. sugar	Dab of salt

Mix well and refrigerate. When dough is thoroughly chilled, roll into balls and press out on greased cookie sheet. Cook at 350° F until golden brown.

TEA CAKES

(Barbara Aills)

1 cup white sugar	1 tsp. soda
1 cup brown sugar	1 tsp. salt
2 cups Crisco	1 cup nuts
5 cups flour	2 tsp. vanilla
5 eggs	

Cream Crisco with sugar, vanilla and eggs. Sift flour, soda and salt. Add flour a little at a time. Add nuts before the last addition of flour. Roll and chill in ice box overnight. Slice and bake on a greased cookie sheet at 375° F until done.

THUMB PRINTS

(Polly Dark)

1 cup plain flour	¼ cup brown sugar
¼ tsp. salt	½ cup butter
½ tsp. vanilla	1 egg yolk
1 cup nuts, chopped	

Cream sugar, butter, salt, vanilla and egg yolks. Blend in flour. Roll into tiny balls and dip into egg whites. Roll in chopped nuts. Bake at 350° F for 7 minutes on ungreased cookie sheet. Pull out and push thumb in center and fill with ½ tsp. grape jelly or whatever. Put back in oven for 3 minutes. Should be slightly brown.

FILLED DUTCH COOKIES

(Ruth MacDonald)

½ cup butter or substitute	1 tsp. vanilla
1 cup brown sugar	2 cups flour, sifted
1 egg	1 tsp. baking powder
2 Tbsp. milk	⅛ tsp. salt

Cream shortening; add sugar and cream well. Add egg, milk, vanilla and the rest of the ingredients mixed and sifted. Roll out very thin. Cut out circles. On half the circles place the Dutch filling and cover with another circle. Press the two cookies together at edges. Place on cookie sheet and bake in 350° F oven 15 minutes.

Dutch Filling

3 level Tbsp. butter	⅛ tsp. salt
1 Tbsp. hot milk	1¼ cups powdered sugar, sifted
1 tsp. vanilla	¼ cup nutmeats, chopped
3 Tbsp. cocoa	

Mix the butter, milk, and vanilla. Add the rest of the ingredients and beat until stiff enough to spread.

FILLED COOKIES

(Florence Dickie)

- | | |
|-------------------------|-----------------------------|
| 1 egg | ½ tsp. soda |
| 1 cup sugar | 2 tsp. baking powder |
| ½ cup shortening | ¾ cups flour |
| ½ cup milk | ½ tsp. salt |
| 1 tsp. vanilla | |

Cream shortening, sugar, egg and beat well. Add vanilla, then milk alternately with flour which has been sifted with soda, salt and baking powder. Mix well and turn on floured rolling surface. Dough should be soft. Roll thin and cut with cookie cutter. Grease cookie sheet. Spread ½ cookies with filling and top with the remaining half of cookies. Bake in moderate oven (350°-375° F).

Filling

- | | |
|------------------------------|-----------------------------------|
| 1 cup chopped raisins | ½ cup water |
| 1 Tbsp. flour | ½ cup chopped walnut meats |
| ½ cup sugar | |

Mix sugar and flour in sauce pan. Add raisins, nuts and water. Stir and cook until thick. Cool before using. Will need about 1 tsp. of filling per cookie. You do not need to seal the two cookie parts together. Dough is soft and will seal itself as it cooks.

FORGET-ME-NOT COOKIES

(Debbie Beavers)

- | | |
|---|---|
| 2 egg whites at room temperature | 1 cup semi-sweet chocolate morsels |
| ⅛ tsp. salt | 1 cup pecans, chopped |
| 2/3 cup sugar | |

Pre-heat oven to 350° F. Beat eggs until foamy and white. Add salt. Continue to beat, gradually adding sugar until a stiff peak forms. Fold in morsels and pecans. Place on ungreased cookie sheet by the spoonful. Place in oven and turn oven OFF. Do not open door until the next morning. Yields 40-60 cookies.

NIGHT COOKIES

(Julia Miller)

- | | |
|--|-------------------------------------|
| 1 cup brown sugar, packed | 1 cup nuts |
| 1 cup granulated sugar | 4½ cups plain flour |
| 1½ cups butter, margarine or shortening | 2 tsp. soda |
| 3 eggs, beaten | ¼ tsp. salt |
| 1 cup raisins, chopped | 2 tsp. vanilla (or to taste) |

Mix into dough. Make into roll at night. Refrigerate. Slice ¼ in. thick next morning. Bake at 350° F for 15 minutes.

CHEESE CAKE COOKIES

(Donna Branoff)

1/3 cup butter or margarine	8 ounces cream cheese, softened
1/3 cup brown sugar	1 egg
1 cup flour	2 Tbsp. milk
1/2 cup nuts, finely chopped	1 Tbsp. lemon juice
1/4 cup sugar	1/2 tsp. vanilla

Cream butter and brown sugar. Add flour and nuts. Put all but one cup of the mixture into an 8 in. pan. Bake at 350° F for 12-15 minutes. Blend until smooth sugar and cream cheese. Add egg, milk, lemon juice and vanilla. Spread over baked crust. Sprinkle reserved cup of crust mixture over top and bake at 350° F for 25 minutes. Cool completely and cut into squares.

CRUMPETS

(Ruth MacDonald)

1 cup brown sugar	1/2 tsp. soda
1 cup raisins, chopped	2 Tbsp. sour milk
1/2 cup butter	1 1/2 cup flour
1 egg	1/2 tsp. various spices

Mix sugar, butter and egg together; then the flour, raisins and spices. Add to the above with the soda dissolved in sour milk. Make a rather stiff dough. Drop with a teaspoon on a buttered tin and bake in a hot oven.

RAISIN COOKIES

(Mrs. Paul V. Brantley)

2 cups raisins	4 cups self-rising flour
1 cup water	1/2 tsp. salt
1 tsp. baking soda	1/4 tsp. nutmeg
2 cups sugar	1 tsp. cinnamon
1 cup butter	1 cup nuts
3 eggs	1 tsp. baking powder
1 tsp. vanilla	

Boil raisins in soda and water for 5 minutes. Mix other ingredients and pour raisin mixture into it. When mixed, drop from teaspoon onto ungreased cookie sheet. Bake at 350° F until brown.

SORRY COOKIES

(Mary Kay Grogan)

1 pound box light brown sugar
3 eggs
2 cups biscuit mix

1 cup chopped nuts
**1 3½ ounce can flaked/
grated coconut**

Cream together sugar and eggs. Add other ingredients and mix well. Spread mixture in a greased 12 x 14 inch pan. Bake in preheated oven at 325° F for 30 minutes. Let cool in pan; then cut in squares. Yield about 30 squares.

MEXICAN WEDDING CAKES

(Barbara Aills)

1 cup butter or oleo
¼ cup sugar
2½ cups sifted flour

2 tsp. vanilla
1 cup nuts (pecans)

Beat butter until fluffy. Add remaining ingredients. Shape into walnut sized balls. Place on ungreased cookie sheet. Bake at 325° F for 18 to 20 minutes. Remove from oven and roll in confectioners sugar.

DATE FINGER BALLS

(Becky Spivey)

1 cup sugar
1 egg
1 stick butter
1 tsp. vanilla

½ pound dates, cut
2 cups Rice Krispies
1 cup pecans, chopped
Angel Flake coconut

Combine sugar, egg, butter, vanilla and dates. Cook over medium heat 10 minutes. Pour over Rice Krispies and pecans. Stir until cool enough to handle. Make balls and roll in coconut.

CHOCOLATE CHIP BLONDE BROWNIES

(Patti Morgan)

Sift together:
1 cup sifted flour
½ tsp. baking powder

⅛ tsp. soda
½ tsp. salt

Add ½ cup chopped nuts to flour mixture and mix well. Heat 1/3 cup oleo and cool; add 1 cup dark brown sugar, 1 egg (slightly beaten), and 1 tsp. vanilla. Combine the flour and oleo mixtures. Turn into buttered 9x9x2 inch pan; sprinkle with ½ pkg. chocolate chips. Bake 20 to 25 minutes at 350° F. Yield: 24 bars.

TOLL HOUSE PAN COOKIES

(Emma Bocoock)

2¼ cup unsifted flour	1 tsp. vanilla extract
1 tsp. baking soda	2 eggs
1 tsp. salt	1 12-oz. pkg, (2 cups) Nestle Semi-Sweet Real Chocolate Morsels
1 cup butter, softened	1 cup chopped nuts
¾ cup sugar	
¾ cup firmly packed brown sugar	

Preheat oven to 375°F. In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in Nestle Semi-Sweet Real Chocolate Morsels and nuts. Spread into greased 15x10x1 inch baking pan. (For one 6-oz. pkg. recipe may be divided in half. Spread into greased 13x9x2 inch baking pan. Bake for 12-15 minutes.) Bake at 375°F for 20 minutes for full recipe. Cool; cut into 2" squares. Makes 35 squares.

PEANUT BUTTER BROWNIES

(Kaye Grissom)

½ cup peanut butter	1 6-ounce package chocolate chips
1/3 cup margarine	1 cup plain flour
1 cup sugar	1 tsp. baking powder
¼ cup brown sugar	¼ tsp. salt
2 eggs	½ tsp. vanilla

Beat margarine and peanut butter until blended. Gradually add sugar, beat until fluffy. Add eggs one at a time and beat after each addition. Add dry ingredients, mix well. Stir in chips and vanilla. Spread in buttered pan. Bake at 350°F for 25-30 minutes. Cool and cut into bars.

ORANGE BON BONS

(Ruth Oliver)

2 3½-ounce cans flaked coconut	7 cups confectioners sugar
Yellow/red food color	1 Tbsp. grated orange rind
1 8-ounce softened cream cheese	

Empty coconut in large jar with tight cover. Mix 2 drops yellow and 1 drop red food coloring with 1 tsp. water in jar. Shake until coconut is evenly tinted. Spread on wax paper. Beat cream cheese until fluffy. Beat in sugar, 1 cup at a time, just until well blended and stiff enough to handle. Add orange rind, mix well. Pinch off mixture 1 tsp. at a time and roll in balls. Roll in coconut to coat generously. Cover tightly and store in refrigerator. Makes about 6 dozen.

PUMPKIN BARS

(Rita Bocock)

- | | |
|------------------------|-----------------------------|
| 4 eggs, beaten | 1 tsp. cinnamon |
| 1 2/3 cup sugar | 1 tsp. baking powder |
| 1 cup oil | 1 tsp. soda |
| 2 cups flour | 1 small can pumpkin |
| 1 tsp. salt | |

Mix all ingredients together well. Bake on cookie sheet about 50 minutes at 250° F. When cool frost with:

- | | |
|----------------------------------|-----------------------------|
| 1 stick oleo | 1 box powdered sugar |
| 1 3-oz. pkg. cream cheese | 1½ tsp. vanilla |

Mix well and add a little milk as needed.

FUDGIE SCOTCH SQUARES

(Margaret Finch)

- | | |
|---|---|
| 1½ cup graham cracker crumbs | 1 pkg. (1 cup) Nestle's Butterscotch Morsels |
| 1 can Borden Eagle Brand Sweetened Condensed Milk | 1 cup coarsely chopped walnuts |
| 1 pkg. (1 cup) Nestle's Semi-Sweet Chocolate Morsels | |

Preheat oven to 350° F. Blend all ingredients together well and press mixture into a very well-greased 9" square pan. Bake at 350° F for 30 to 35 minutes. Cool for 45 minutes and cut into 1½" squares (makes 36).

SIMPLY TERRIFICS

(Fern Grantham)

- 1 package walnut fudge frosting mix**
- 2 cups graham cracker crumbs**
- ¼ cup powdered sugar**
- ½ cup melted butter**
- 1 can sweetened condensed milk**
- 2 cups flaked coconut**
- 6 ounces milk or semi-sweet chocolate**

Combine 1/3 cup frosting mix, sugar, crumbs and butter and press into a 13x9-in. pan. Combine in bowl remaining frosting mix, milk and coconut. Spread over top of crust. Bake at 350° F no more than 15 minutes. Remove from oven and place chocolate on top until melted, then spread evenly. Cool completely and cut into bars.

FRUIT CAKE COOKIES

(Sarah Mowery)

1 lb. butter or margarine

1 lb. dark brown sugar

3 eggs

4½ cups self-rising flour

3 tsp. soda

3 Tbsp. milk

12 slices candied pineapple

1 lb. candied cherries

1 tsp. vanilla

1 pint jar pineapple preserves

2 lb. dates

3 qts. pecans

Cream shortening, sugar and eggs. Add flour and milk. Gradually add remaining ingredients. Batter will be stiff. Drop by small teaspoonfuls onto greased cookie sheet. Bake at 300°F for 12 minutes or until done. Makes about 500 small cookies.

Candy

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SOUR CREAM CHOCOLATE FUDGE

(Carolyn Bunn)

2 cups sugar	¼ tsp. salt
1 cup confectioners sugar	1 Tbsp. butter
1 cup sour cream	1 tsp. vanilla
3 squares unsweetened chocolate	1 cup chopped nuts

Mix first 5 ingredients in heavy saucepan; bring to boil, stirring occasionally. Reduce heat and cook without stirring until small amount of mixture forms a soft ball or 234° F. Remove from heat. Add butter and vanilla and cool until lukewarm. Add nuts. Beat until mixture is thick and loses its gloss. Pour into buttered pan. Cut into squares when cooled. Makes about 1¾ lbs. It has a tendency to stick so use caution.

FOOL PROOF FUDGE

(Alice Farmer)

1 large bag marshmallows (24 or 32)	1 stick margarine
¼ cup water	1 small can Carnation milk
3 cups sugar	2 pkgs. semi-sweet chocolate bits
½ tsp. vinegar	1 cup chopped nuts

Melt marshmallows with water in top of double boiler. In separate pan mix and bring to a boil the sugar, vinegar, margarine, milk. When starts a hard boil stir and boil 8 minutes. Pour over the melted marshmallows. Add 2 pkgs. of chocolate bits. Beat chocolate into mixture until melted. Add chopped nuts. Pour into greased pan or bowl.

SMITH COLLEGE FUDGE

(Ruth MacDonald)

1 cup brown sugar
¼ cup butter
½ cup cream
1 cup granulated sugar
¼ cup molasses
2 squares Baker's chocolate
½ tsp. vanilla

Mix sugar, butter, cream, molasses and chocolate together and cook until it forms a heavy thread. Take from fire. Add vanilla. Stir constantly until the mass thickens. Pour into buttered pan.

COLD FUDGE

(Grace Belcher)

1 pound 10-X sugar

4 Tbsp. cocoa

1 egg

¼ pound oleo, melted

Mix sugar and cocoa together. Add beaten egg. Add oleo. A little milk may be added if thick. Spread in greased 9 x 9 in. pan. Refrigerate before cutting.

MEXICAN WHITE FUDGE

(Carolyn Bunn)

4 cups sugar

Pinch of salt

1 13-oz. can Carnation evaporated milk

1 tsp. vanilla

½ lb. butter

1 cup chopped nuts

2 Tbsp. white Karo syrup

Mix and boil until 234°F or soft ball stage, stirring constantly. Cool slightly and add vanilla, 1 cup chopped nuts. Pour into buttered pans. Cut into squares when cool.

DIVINITY FUDGE

(Mrs. S. G. Flowers, from first edition)

2½ cups sugar

1 cup chopped nuts

½ cup syrup

1 tsp. vanilla

2 egg whites

Cook sugar and syrup together until a soft ball is formed. Pour mixture over stiffly beaten egg whites and continue to beat until cool. Add nuts and vanilla. Drop on a platter and let harden.

REESE CUP BALLS

(Sandra Ward)

1 lb. margarine

3 Tbsp. vanilla

2 cups peanut butter

1 6-oz. pkg. semi-sweet chocolate chips

2½ to 3 lbs. confectioners sugar

⅛ to ¼ lb. paraffin

Cream margarine and peanut butter. Add sugar until consistency to form balls the size of marbles. Add vanilla. Mix thoroughly. Melt chocolate and paraffin in small double boiler. Dip balls in chocolate with toothpick. Place on waxed paper to cool.

MRS. THOMPSON'S BUTTER MINTS

(Barbara Aills)

2 cups, heaping full (about 2¼ cups) white sugar **1 cup cold water**
1/3 stick oleo

In heavy pan, over high heat, boil all ingredients until candy thermometer reads 270°F. Pour on marble slab, add color and mint flavor. Pull as soon as you can handle. Cut with scissors.

MINTS

(Grace Belcher, Debbie Beavers)

1 pound 10-X sugar **½ tsp. oil of peppermint**
⅛ pound oleo, melted **Food coloring**
3 Tbsp. boiling water

Put in food coloring before you mix. Put sugar in bowl, make a hole and put all ingredients into it. Knead like dough. Make into small balls and press down with press or glass. Could be made into rolls and sliced.

FONDANT FOR EASTER EGGS

(Fern Grantham)

½ pound butter **1 tsp. vanilla (or other flavoring)**
½ cup hot mashed potatoes **Food coloring**
2½ pounds powdered sugar **1 package chocolate chips**

Mix potatoes and butter until smooth. Let cool. Add sugar, vanilla and food coloring. Shape into eggs. Chill 1 hour. Dip in chocolate coating made by melting chocolate chips over hot water. Let cool.

NO BAKE DATE NUT ROLL

(Alice Farmer)

1 lb. pecans **1 lb. marshmallows**
1 lb. English walnuts **1 cup canned milk**
1 cup black walnuts **1 lb. box dates**
1 lb. box graham crackers **1 lb. box raisins**

Melt marshmallows with milk and pour over broken nuts, chopped dates, raisins and finely crushed crackers. Mix with hands. Pack in quart milk cartons. Makes about 2½ cartons.

HAY STACK

(Alice Farmer)

- | | |
|--|--------------------------------------|
| 1 6-oz. pkg. butterscotch morsels | 2 cups miniture marshmallows |
| 2 Tbsp. cooking oil | 1 large can chow meIn noodles |

Melt butterscotch morsels over hot water in double boiler. Add oil, marshmallows, and noodles. Drop by spoonfuls on cookie sheet or wax paper.

CHOCOLATE CRUNCHES

(Grace Kilkelly)

- | | |
|--|--------------------------------------|
| 1 12-oz. pkg. semi-sweet chocolate blts | 1/2 cup peanuts |
| | 1 5-oz. can chow meIn noodles |

Melt the chocolate bits in top of a double boiler over water. Add peanuts and chow mein noodles. Toss gently until mixture is thoroughly and evenly coated. Drop from teaspoons onto waxed paper. Chill to harden. Makes 24 clusters.

MAPLE PUFFS

(Ruth MacDonald)

- | | |
|------------------------------|-------------------------------|
| 1/2 pound maple sugar | 1/2 cup chopped figs |
| 1/2 pound brown sugar | 1/2 cup chopped citron |
| 2 egg whites | 1/2 cup raisins |
| 1 cup English walnuts | 1/2 cup water |

Boil sugars and water until they spin a heavy thread. Beat whites of eggs very stiff. Gradually add the hot syrup to egg whites, beating all the time. When mixture begins to stiffen, add the other ingredients. Beat until it will hold its shape. Place by tablespoonsful on greased paper and let stand until stiff.

YAM CANDY

(Fern Grantham)

- | | |
|--------------------------------|-----------------------------|
| 1 1/2 cups yams, mashed | 1/4 cup orange juice |
| 1 cup sugar | |

Cook juice and sugar until sugar dissolves and is boiling. Stir in yams and cook until thick (15 to 20 minutes.) Spread on buttered plate to cool. Roll into balls and then in granulated sugar.

MOLASSES CANDY

(Ruth MacDonald)

- | | |
|-----------------------|-------------------------------|
| 1 cup molasses | 1/2 cup water |
| 3 cups sugar | 1 tsp. cream of tartar |

Mix sugar and cream of tartar together. Add molasses and water and stir until sugar is dissolved. Boil without stirring until it hardens in cold water. Turn into buttered pan. When cool, work and cut in sticks.

For Children Saying Grace

God is great, God is good,
Let us thank Him for our food.

Bless this food, dear Lord, we pray,
Keep us safe from day to day.
Grant us grace and will to show
Jesus' love where'er we go.

Come, Lord Jesus, our guest to be
And bless this food, bestowed by Thee.

All the little children praise Thee
For Thy care and tender love,
For our food and for our houses,
For the sun that shines above. AMEN

Bless us, Jesus, in our home;
Bless all those across the sea.
Please send needed food and drink
Every day for them and me. AMEN

Father of all little children,
I would bring my thanks to Thee.
When Thou blessest little children,
Place Thy hands, dear Lord, on me. AMEN

Dear Lord, You know I need my food
To keep me strong and sweet and good,
And I shall try my thanks to say
By loving Thee all through the day. AMEN

To Thee who fills the hungry with good things and satisfies the desires of every living thing, we return our thanks, through Jesus Christ. AMEN

Our gracious Father, we thank Thee for the tree which brings forth fruit in season, for ripening grain, for meat that strengthens the heart of man. May we not be unmindful of the love which planned all things well for Thy children. AMEN

Break Thou the bread of life to us, O Lord, we pray. AMEN

Our Father, may the praise of Thy children know no season, but be as constant as Thy love to us. AMEN

Heaven and earth praise Thee, O Lord. The sea and all things therein glorify Thee. We, the children of men, come before Thee, bringing thanksgiving as our offering. AMEN

Thy loaves of mercy, Lord, increase according to our need. May we never doubt Thy love, nor fail in thanks for Thy faithfulness. AMEN

Put a new song into our mouths, our Father, the song of praise for all Thy benefits. Through Christ, we pray. AMEN

Lord of heaven and earth and Father of us all, hear us as we offer thanks for Thy gift of bread. AMEN

Accept the praise of thankful hearts, our Father, we ask through Christ our Lord. AMEN

Abide with us now, O Lord, for the day is far spent. Be Thou our guest as the evening shadows fall. AMEN

We thank Thee, Our Heavenly Father,
for this food, sanctified for the
nourishment of our bodies and for
the nourishment of Christ's sake. Amen.

—C.C. Rackley

Family Grace Honoring A Visitor

Dear Heavenly Father, we join hands and bow our heads in grateful acceptance of Thy bounteous goodness. We ask Thy blessing upon our family and upon (name of guest), with whom we are privileged to share this meal. Bless the food we are about to partake, that we may be nourished in body and spirit to the service and glory of Thy Son, Jesus Christ. Amen.



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